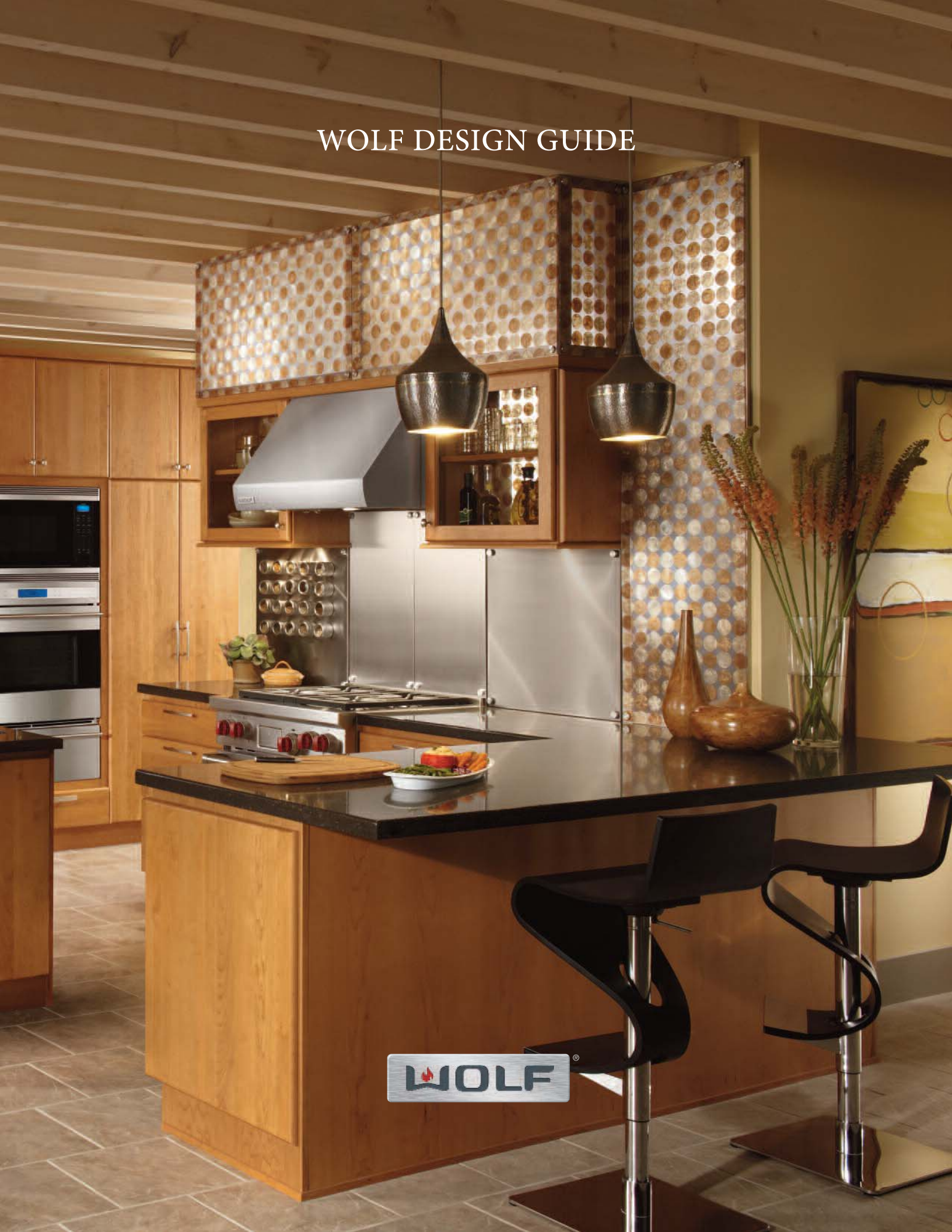
WOLF DESIGN GUIDE



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Features and specifications are subject to change at any time without notice. Visit wolfappliance.com/specs for the most up-to-date information.

IMPORTANT NOTE: Throughout this guide, dimensions in parentheses are millimeters unless otherwise specified.

MODEL SO30U

L Series Ovens.

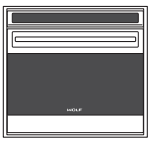
Since their introduction a few short years ago, Wolf L series electric ovens have taken the culinary world by storm—and not just for their stylish cobalt blue interior and 10 cooking modes. Thanks to a Wolf innovation called dual convection, the L series delivers faster, more consistent results for baking, roasting, broiling—even drying fruits. Wolf L series ovens are crafted of stainless steel in framed and unframed door styles with tubular handles.

KEY FEATURES

- Dual convection: two fans for even heat distribution.
- Ten cooking modes, including the bake stone and dehydration kits for precise, easy-to-use control.
- Rotating control panel.
- Full-extension bottom rack for easier access to foods.
- Spring and damper door hinge for quiet, effortless opening and closing of the door.

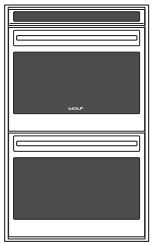
L SERIES OVENS

SO30F
30" (762) SINGLE FRAMED

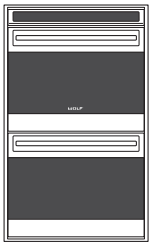


SO30U
30" (762) SINGLE UNFRAMED

SO36U
36" (914) SINGLE UNFRAMED



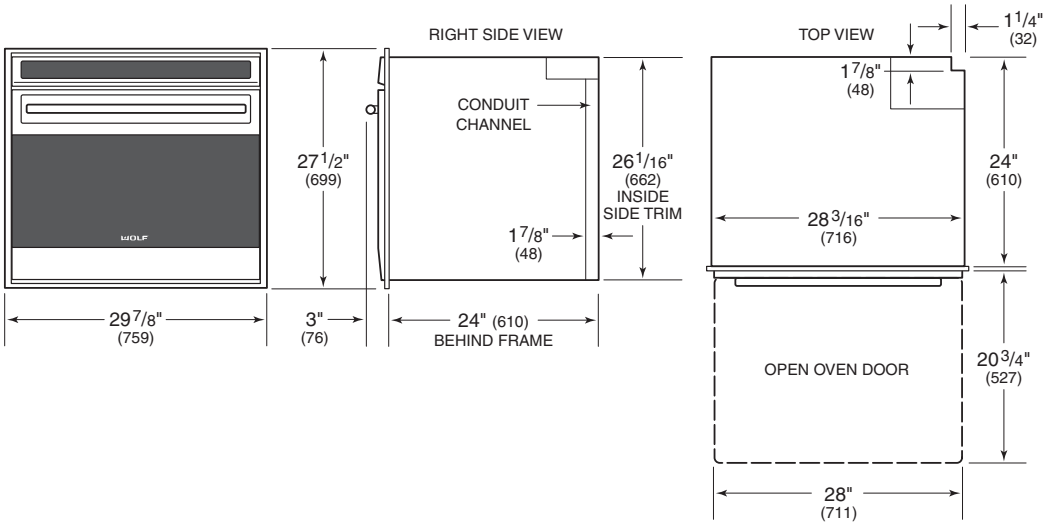
DO30F
30" (762) DOUBLE FRAMED



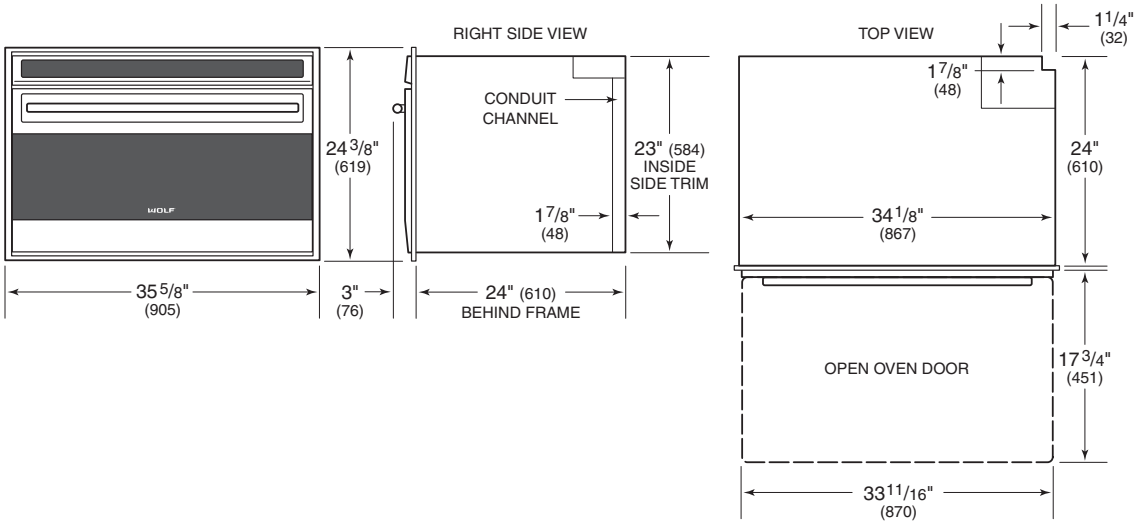
DO30U
30" (762) DOUBLE UNFRAMED

L Series Ovens

30" (762) SINGLE OVENS

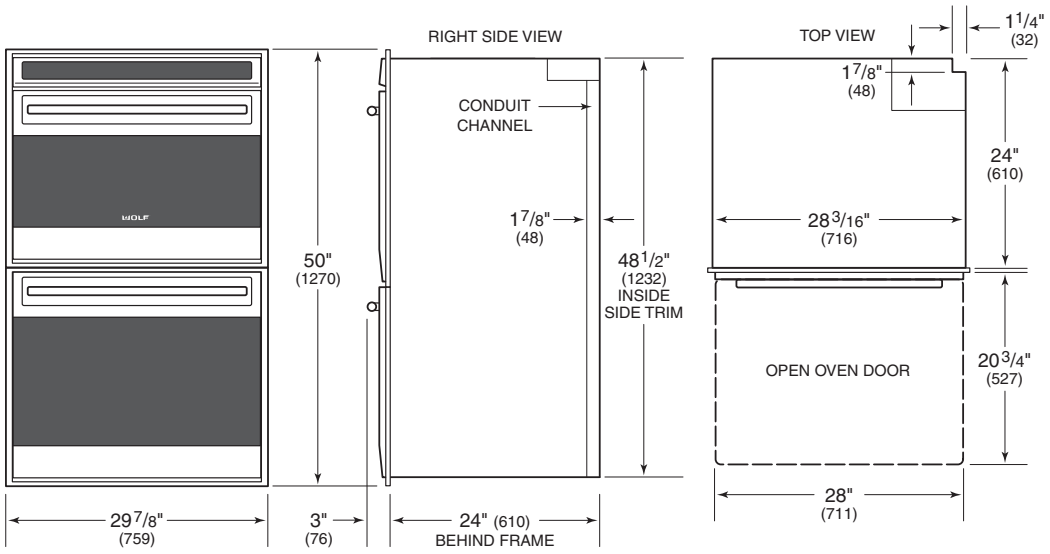


36" (914) SINGLE OVEN



L Series Ovens

30" (762) DOUBLE OVENS



Interior Specifications			
INTERIOR CAPACITY			**CU FT (L)**
30" (762) Oven			4.5 (127)
36" (914) Oven			4.4 (125)
INTERIOR DIMENSIONS	**W**	**H**	**D**
30" (762) Oven	25" (635)	161/2" (419)	19" (483)
36" (914) Oven	30" (762)	131/4" (337)	19" (483)

E Series Ovens. The newest addition to the Wolf built-in oven family is a true partner, helping to create great meals with ease, as well as adding a striking design feature to the kitchen. Smart technology gives the E series 10 cooking modes, with Wolf's innovative dual convection in single ovens and in the upper unit of double ovens. E series ovens can be installed flush with cabinets for a contemporary, integrated look. Wolf E series ovens are crafted of stainless steel in framed and unframed door styles with tubular handles.

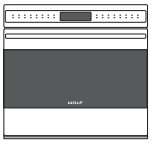
MODEL SO30-2U/S-TH

KEY FEATURES

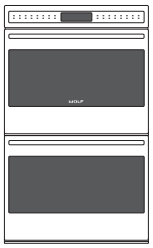
- Dual convection: two fans for even heat distribution.
- Ten cooking modes, including the bake stone and dehydration kits for precise, easy-to-use control.
- Full-extension bottom rack for easier access to foods.
- Balanced door hinge system for smooth opening and closing of the door.

E SERIES OVENS

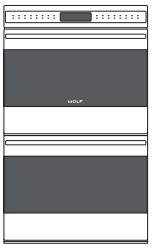
SO30-2F/S-TH
30" (762) SINGLE FRAMED



SO30-2U/S-TH
30" (762) SINGLE UNFRAMED



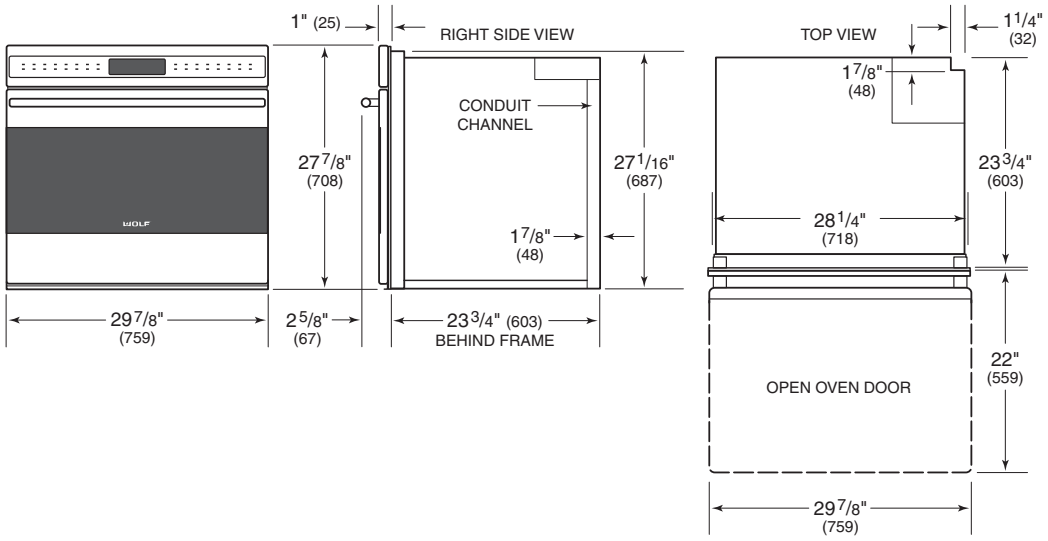
DO30-2F/S-TH
30" (762) DOUBLE FRAMED



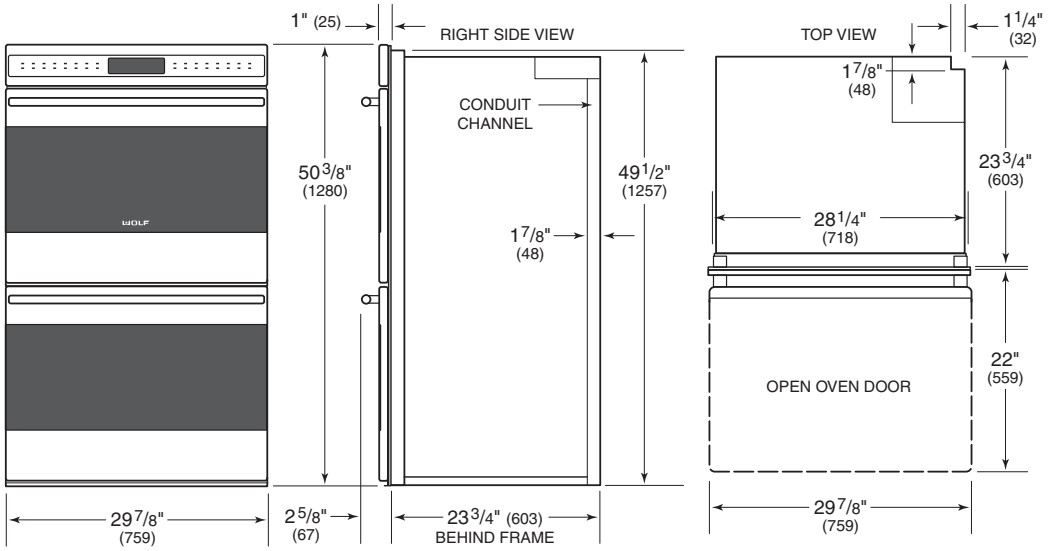
DO30-2U/S-TH
30" (762) DOUBLE UNFRAMED

E Series Ovens

30" (762) SINGLE OVENS



30" (762) DOUBLE OVENS



Interior Specifications			
INTERIOR CAPACITY			**CU FT (L)**
30" (762) Oven			4.5 (127)
INTERIOR DIMENSIONS	**W**	**H**	**D**
30" (762) Oven	25" (635)	16 1/2" (419)	19" (483)

Planning Information

STANDARD INSTALLATION

For ease of installation, Wolf recommends using 33" (838) wide cabinets with 30" (762) ovens and 39" (991) wide cabinets with the 36" (914) L series oven. You will need a minimum 24" (610) of usable cabinet depth. The cabinet must be able to support 250 lbs (113 kg) for a single oven and 400 lbs (181 kg) for a double oven.

The oven has a face trim on all four sides and will overlap stiles and rails. Refer to the chart for overlap dimensions.

Oven Trim Overlap

OVEN TRIM	L SERIES	E SERIES
Top Overlap	3/16" (5)	5/8" (16)
Bottom Overlap	1/8" (3)	1/8" (3)
Side Overlap	3/4" (19)	3/4" (19)

FLUSH INSET INSTALLATION (E SERIES ONLY)

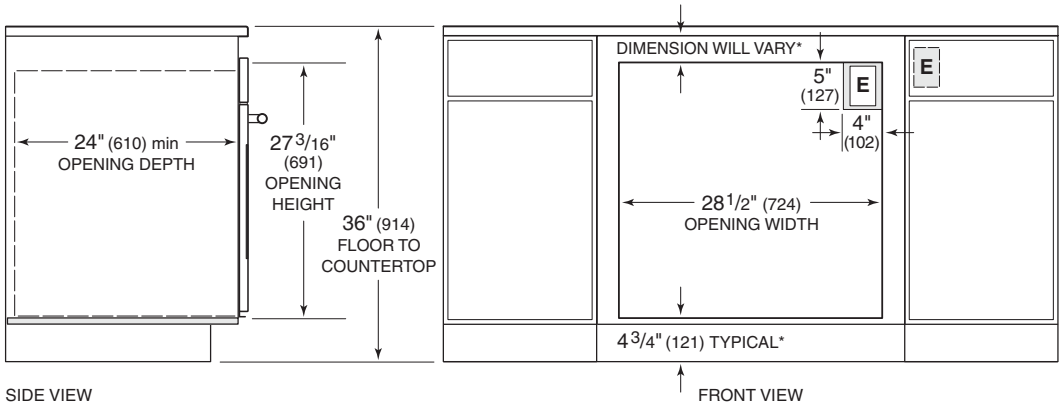
For E series ovens, a flush inset installation requires the oven to be recessed into the cabinet. A minimum 25" (635) deep cabinet is needed if you want the front of the oven to be flush with surrounding cabinetry.

ELECTRICAL REQUIREMENTS

The single oven requires a separate, grounded 4-wire 240/208 V AC, 60 Hz, 30 amp service with its own circuit breaker. The double oven requires a separate, grounded 4-wire 240/208 V AC, 60 Hz, 50 amp service with its own circuit breaker. 30" (762) single ovens have a 4' (1.2 m) conduit, the 36" (910) single oven has a 3' (.9 m) conduit and double ovens have a 5' (1.5 m) conduit. Total amps for single ovens is 21 and for double ovens, 37.

30" (762) L Series and E Series Single Oven

STANDARD INSTALLATION

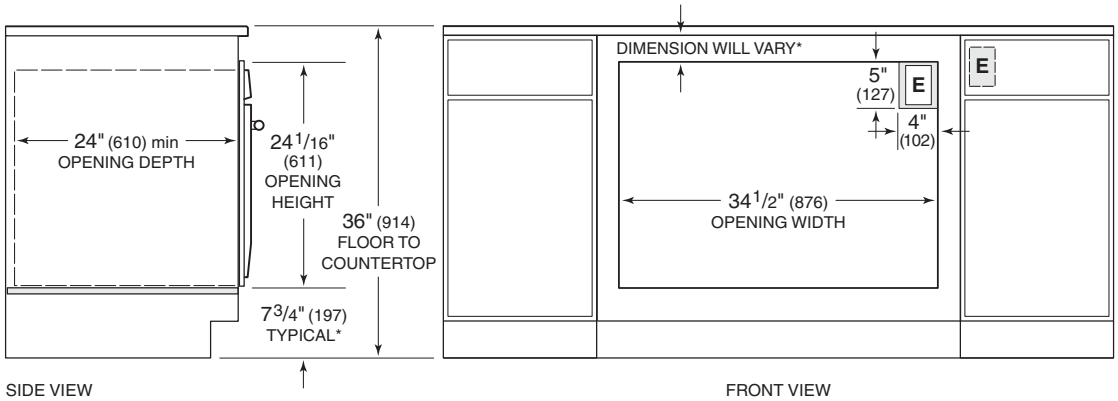


**Dimension must accommodate height of oven trim.*

NOTE: Location of electrical supply within opening may require additional cabinet depth. Dashed line represents profile of unit.

36" (914) L Series Single Oven

STANDARD INSTALLATION

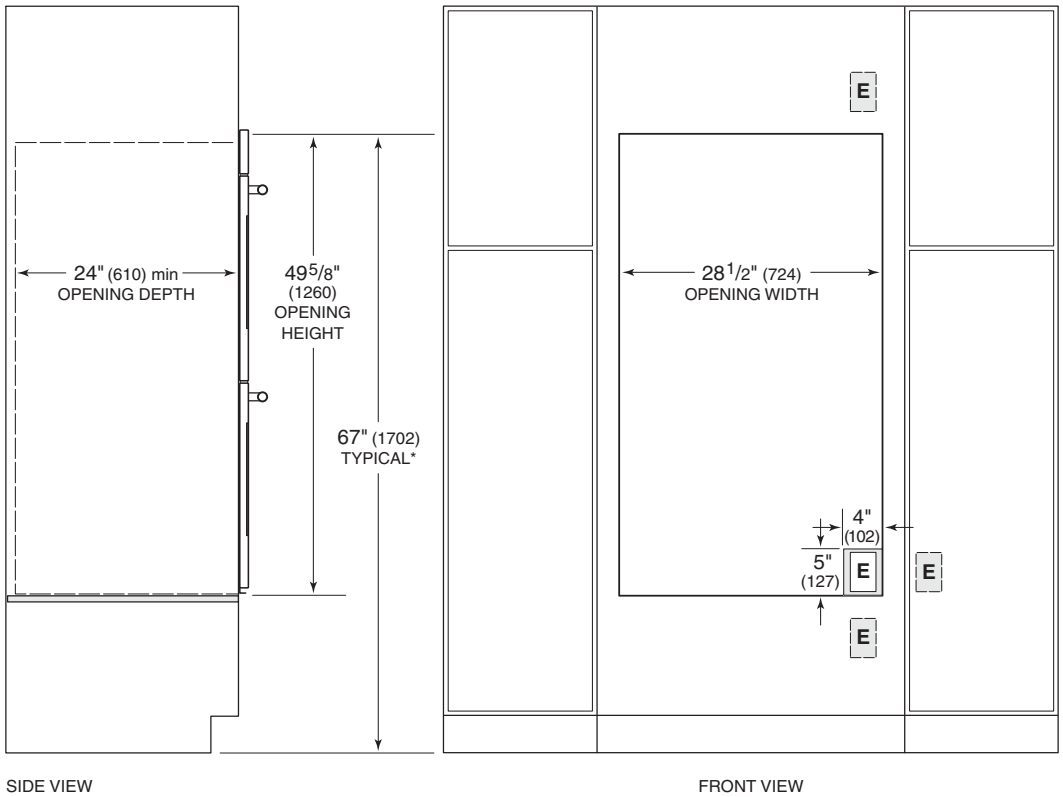


**Dimension must accommodate height of oven trim.*

NOTE: Location of electrical supply within opening may require additional cabinet depth. Dashed line represents profile of unit.

30" (762) L Series and E Series Double Oven

STANDARD INSTALLATION

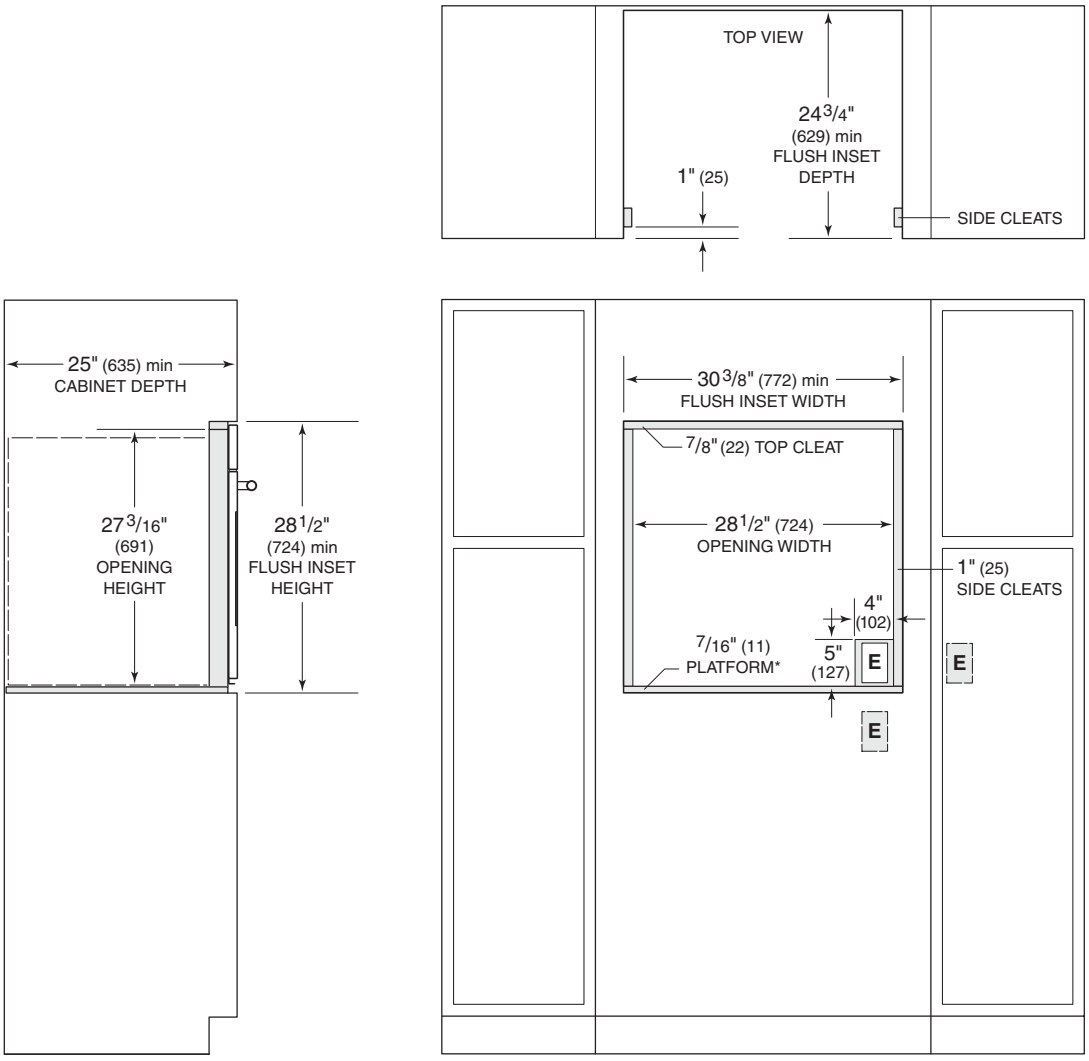


**Dimension must accommodate height of oven trim.*

NOTE: Location of electrical supply within opening may require additional cabinet depth. Dashed line represents profile of unit.

30" (762) E Series Single Oven

FLUSH INSET INSTALLATION



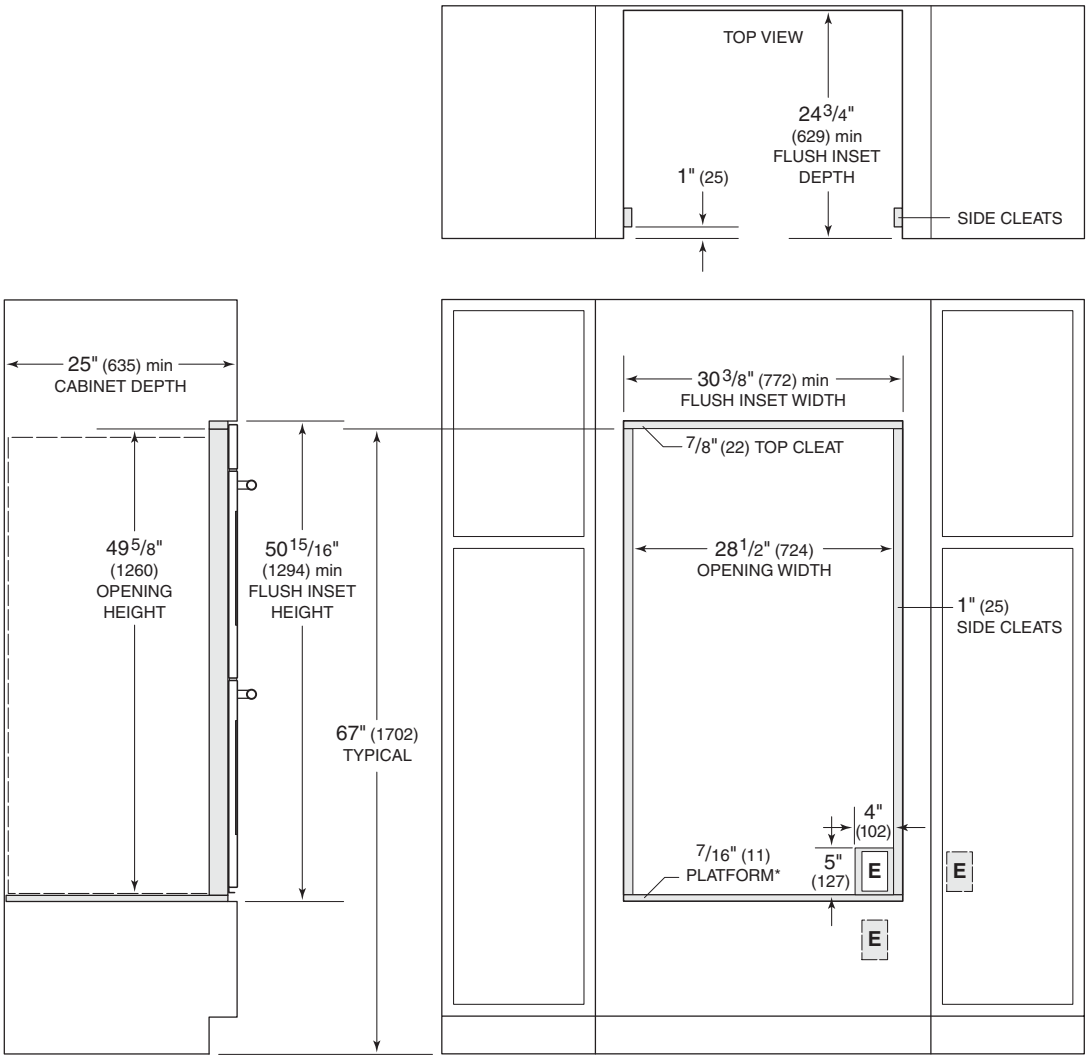
SIDE VIEW FRONT VIEW

**Platform must support 250 lbs (113 kg).*

NOTE: Location of electrical supply within opening may require additional cabinet depth. Dashed line represents profile of unit.

30" (762) E Series Double Oven

FLUSH INSET INSTALLATION

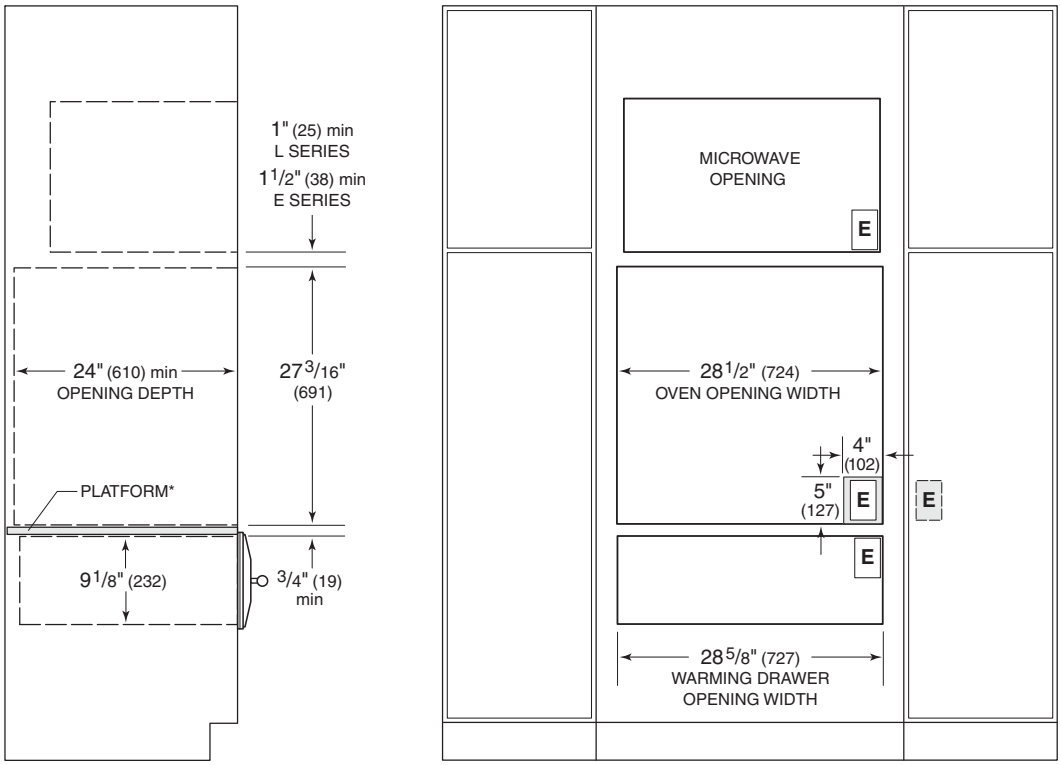


**Platform must support 400 lbs (181 kg).*

NOTE: Location of electrical supply within opening may require additional cabinet depth. Dashed line represents profile of unit.

30" (762) L Series and E Series Single Oven

STANDARD INSTALLATION WITH MICROWAVE AND WARMING DRAWER



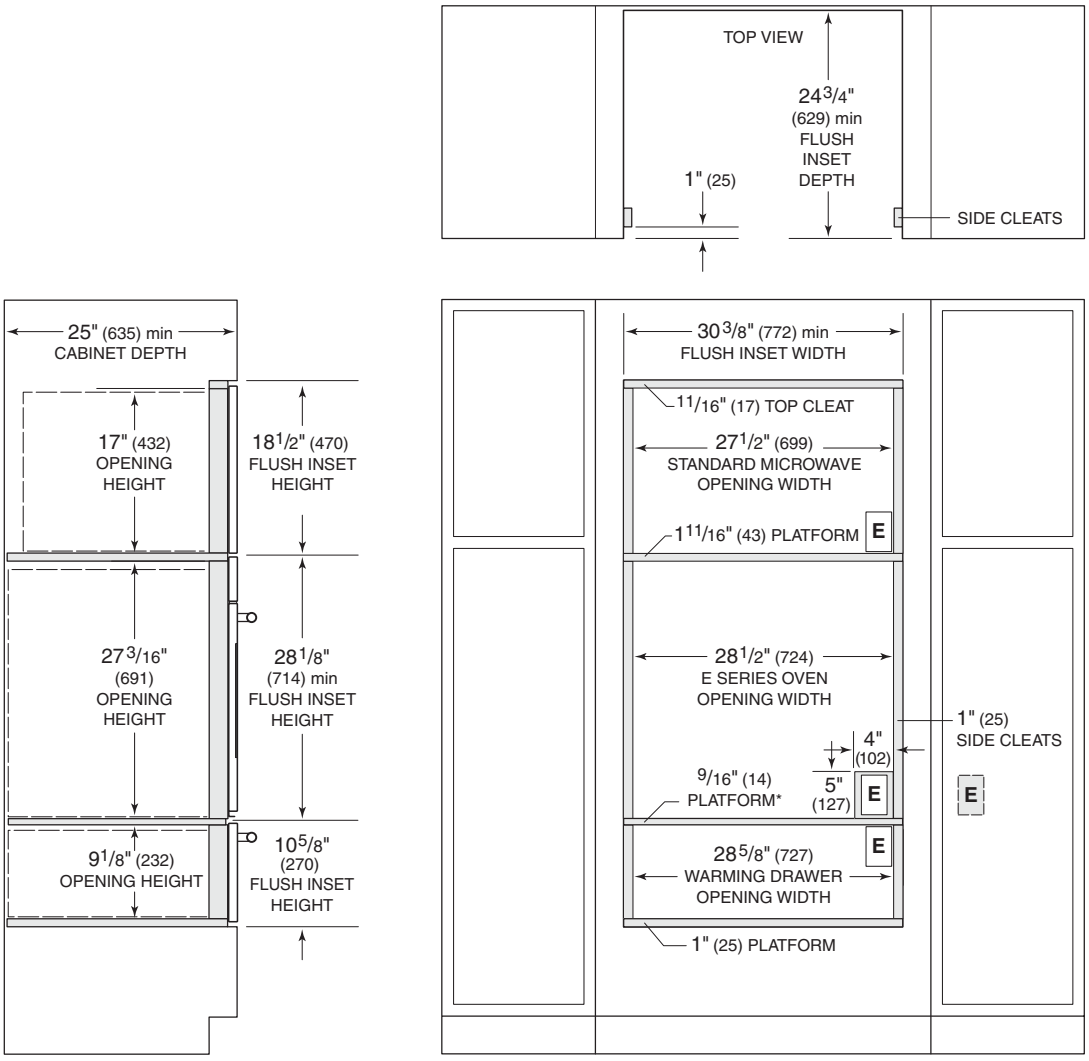
SIDE VIEW FRONT VIEW

**Platform must support 250 lbs (113 kg).*

NOTE: Location of electrical supply within oven opening may require additional cabinet depth.

30" (762) E Series Single Oven

FLUSH INSET INSTALLATION WITH STANDARD MICROWAVE AND WARMING DRAWER


TOP VIEW
24 3/4" (629) min FLUSH INSET DEPTH
1" (25)
SIDE CLEATS
25" (635) min CABINET DEPTH
17" (432) OPENING HEIGHT
18 1/2" (470) FLUSH INSET HEIGHT
27 3/16" (691) OPENING HEIGHT
28 1/8" (714) min FLUSH INSET HEIGHT
9 1/8" (232) OPENING HEIGHT
10 5/8" (270) FLUSH INSET HEIGHT
30 3/8" (772) min FLUSH INSET WIDTH
11/16" (17) TOP CLEAT
27 1/2" (699) STANDARD MICROWAVE OPENING WIDTH
1 11/16" (43) PLATFORM
E
28 1/2" (724) E SERIES OVEN OPENING WIDTH
1" (25) SIDE CLEATS
4" (102)
9/16" (14) PLATFORM*
5" (127)
28 5/8" (727) WARMING DRAWER OPENING WIDTH
1" (25) PLATFORM

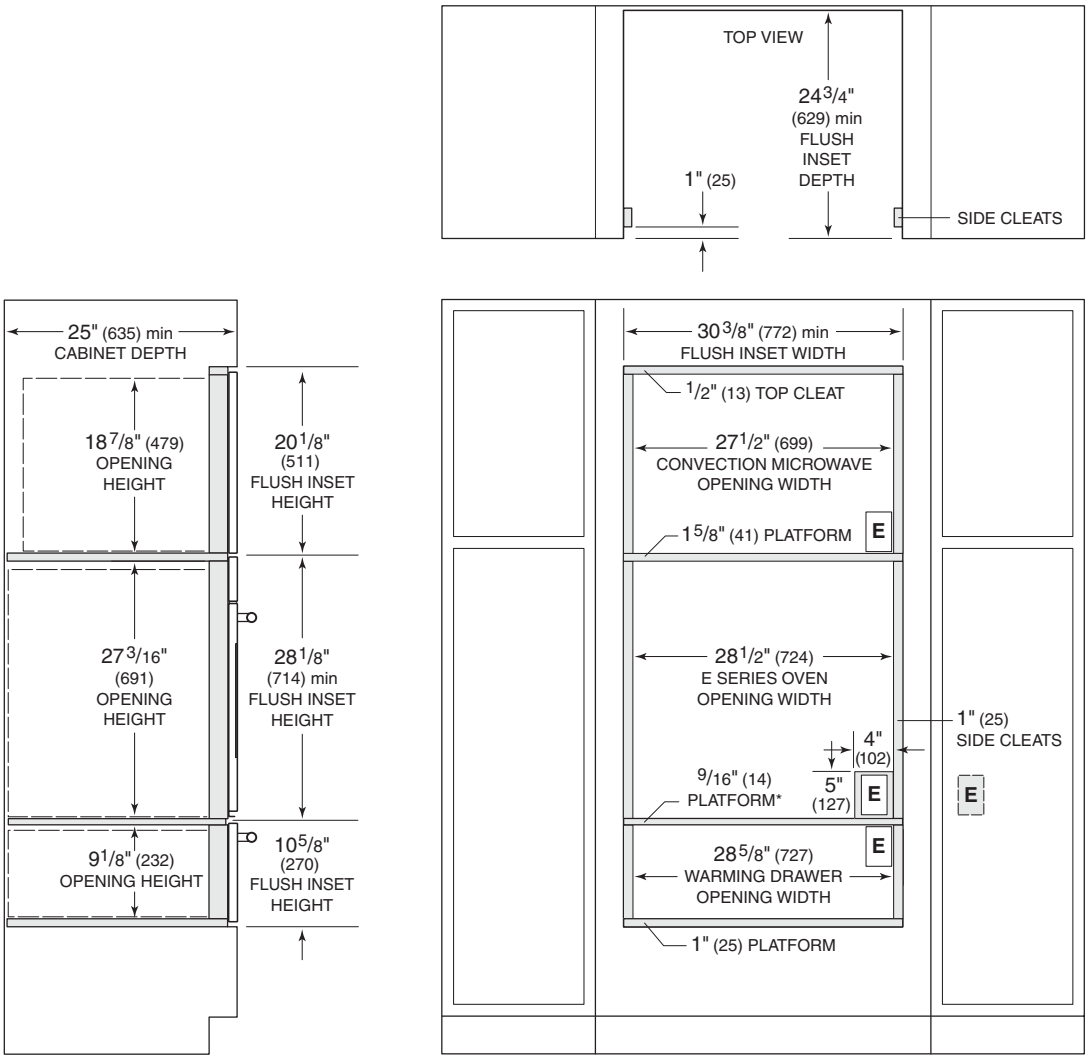
SIDE VIEW FRONT VIEW

**Platform must support 250 lbs (113 kg).*

NOTE: Location of electrical supply within oven opening may require additional cabinet depth. Dashed line represents profile of unit.

30" (762) E Series Single Oven

FLUSH INSET INSTALLATION WITH CONVECTION MICROWAVE AND WARMING DRAWER


TOP VIEW
24 3/4" (629) min FLUSH INSET DEPTH
1" (25)
SIDE CLEATS
25" (635) min CABINET DEPTH
18 7/8" (479) OPENING HEIGHT
20 1/8" (511) FLUSH INSET HEIGHT
27 3/16" (691) OPENING HEIGHT
28 1/8" (714) min FLUSH INSET HEIGHT
9 1/8" (232) OPENING HEIGHT
10 5/8" (270) FLUSH INSET HEIGHT
30 3/8" (772) min FLUSH INSET WIDTH
1/2" (13) TOP CLEAT
27 1/2" (699) CONVECTION MICROWAVE OPENING WIDTH
1 5/8" (41) PLATFORM
E
28 1/2" (724) E SERIES OVEN OPENING WIDTH
1" (25) SIDE CLEATS
4" (102)
9/16" (14) PLATFORM*
5" (127)
28 5/8" (727) WARMING DRAWER OPENING WIDTH
1" (25) PLATFORM

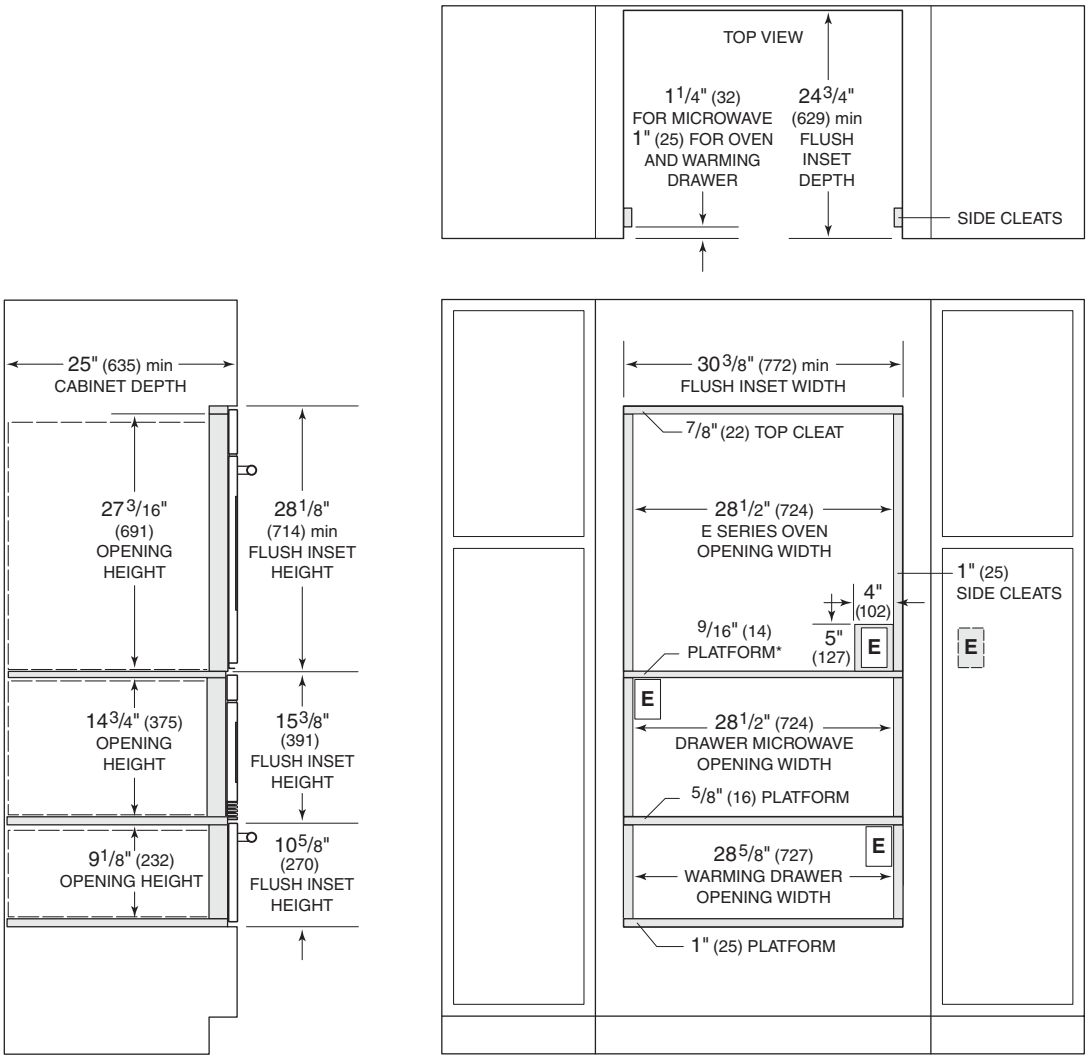
SIDE VIEW FRONT VIEW

**Platform must support 250 lbs (113 kg).*

NOTE: Location of electrical supply within oven opening may require additional cabinet depth. Dashed line represents profile of unit.

30" (762) E Series Single Oven

FLUSH INSET INSTALLATION WITH DRAWER MICROWAVE AND WARMING DRAWER


TOP VIEW
1 1/4" (32) FOR MICROWAVE 1" (25) FOR OVEN AND WARMING DRAWER
24 3/4" (629) min FLUSH INSET DEPTH
SIDE CLEATS
25" (635) min CABINET DEPTH
27 3/16" (691) OPENING HEIGHT
28 1/8" (714) min FLUSH INSET HEIGHT
14 3/4" (375) OPENING HEIGHT
15 3/8" (391) FLUSH INSET HEIGHT
9 1/8" (232) OPENING HEIGHT
10 5/8" (270) FLUSH INSET HEIGHT
30 3/8" (772) min FLUSH INSET WIDTH
7/8" (22) TOP CLEAT
28 1/2" (724) E SERIES OVEN OPENING WIDTH
4" (102)
5" (127)
9/16" (14) PLATFORM*
E
1" (25) SIDE CLEATS
28 1/2" (724) DRAWER MICROWAVE OPENING WIDTH
5/8" (16) PLATFORM
28 5/8" (727) WARMING DRAWER OPENING WIDTH
1" (25) PLATFORM
SIDE VIEW
FRONT VIEW

**Platform must support 250 lbs (113 kg.*

NOTE: Location of electrical supply within oven opening may require additional cabinet depth. Dashed line represents profile of unit.

Microwave Ovens. As true cooking instruments, Wolf microwave ovens have features that make fast meals better meals. Wolf offers both a roomy, powerful standard microwave and a convection model that can microwave, broil and cook in three convection modes. Stainless steel trim kits are available through your authorized Wolf dealer to match L series and E series ovens. Drawer microwave models can be conveniently located undercounter, in a corner or below a Wolf E series oven. They are designed to match the trim style of E series ovens and can be installed in a standard or flush inset application.

MODEL MWD30-2U/S

KEY FEATURES

- Large-capacity interior.
- Built-in or freestanding option for design versatility (except drawer models).
- Sensor cooking to monitor and adjust settings.
- Warming feature for gentle heating.

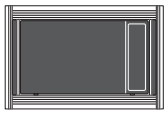
DRAWER MICROWAVES

MWD24-2U/S
24" (610) UNFRAMED

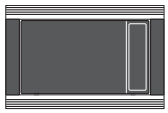
MWD30-2U/S
30" (762) UNFRAMED

MWD30-2F/S
30" (762) FRAMED

CONVECTION MICROWAVE



MWC24
L SERIES TRIM



MWC24
E SERIES TRIM

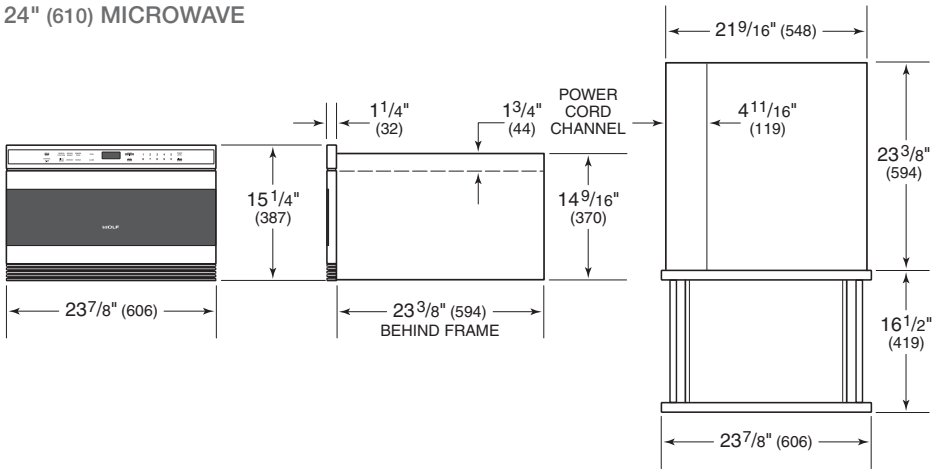
STANDARD MICROWAVE

MW24
L SERIES TRIM

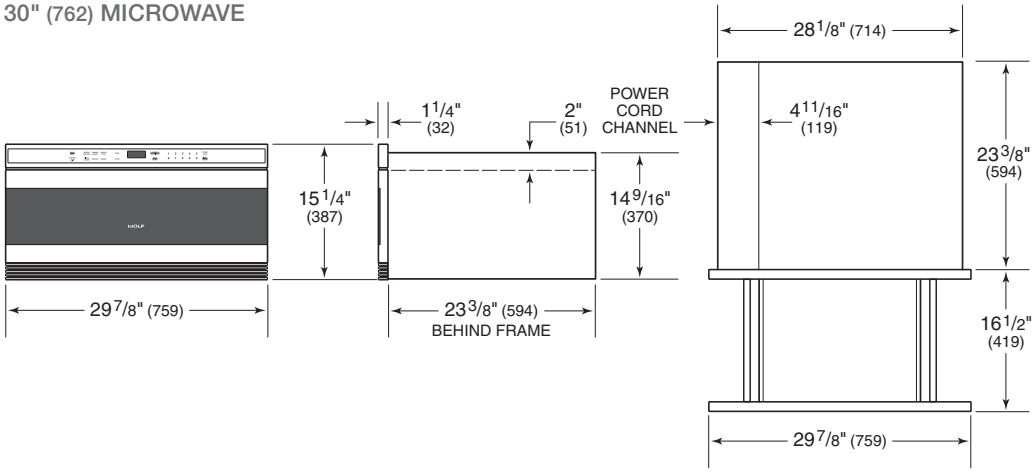
MW24
E SERIES TRIM

Drawer Microwaves

24" (610) MICROWAVE

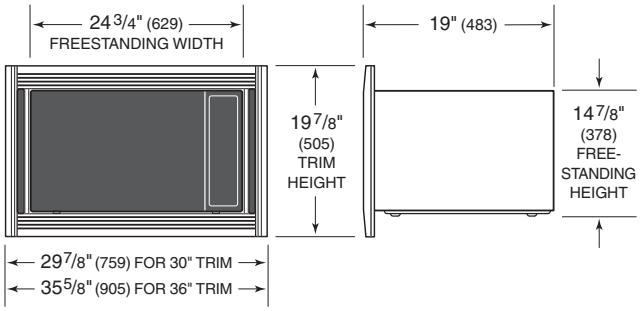


30" (762) MICROWAVE

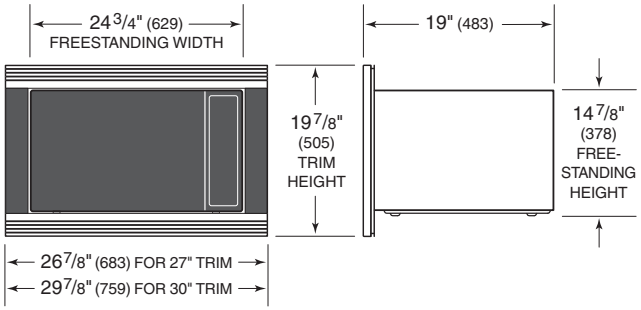


Convection Microwave

L SERIES TRIM

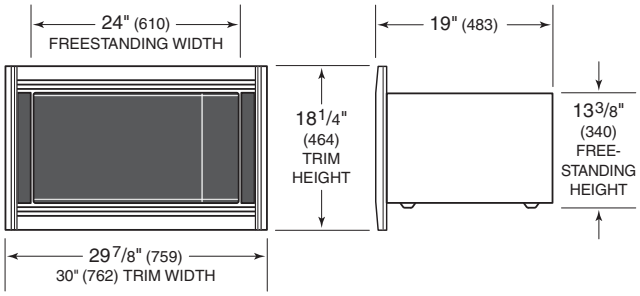


E SERIES TRIM

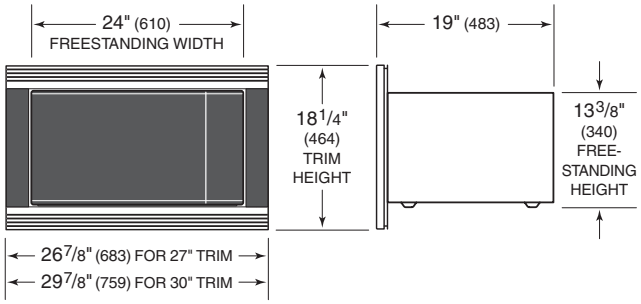


Standard Microwave

L SERIES TRIM



E SERIES TRIM



Planning Information

Wolf drawer microwave ovens can be installed in a standard or flush inset application. A flush inset installation requires the microwave to be recessed into the cabinet. Refer to the illustrations on the following pages for minimum cabinet dimensions for your specific installation. The cabinet must be able to support 125 lbs (57 kg).

In standard applications, the drawer microwave trim will overlap stiles and rails and will match the overlaps of E series ovens. Refer to the chart for overlap dimensions.

Wolf convection and standard microwave ovens can be used freestanding or built-in with optional trim kit available through your authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, wolfappliance.com.

In a freestanding application, allow 2" (51) of airflow space on the top, rear and both sides. Built-in opening dimensions accommodate air flow space.

In built-in applications, convection and standard microwaves with trim kit will overlap stiles and rails and will match the overlaps of L series and E series ovens. Refer to the chart for overlap dimensions.

Microwave Trim Overlap

DRAWER MICROWAVE	24" MODEL	30" MODELS
Top Overlap	3/8" (10)	3/8" (10)
Bottom Overlap	1/8" (3)	1/8" (3)
Side Overlap	1" (25)	3/4" (19)
27" (686) E SERIES TRIM	**CONVECTION**	**STANDARD**
Top Overlap	1/4" (6)	9/16" (14)
Bottom Overlap	3/4" (19)	11/16" (17)
Side Overlap	13/16" (21)	13/16" (21)
30" (762) L AND E SERIES TRIM	**CONVECTION**	**STANDARD**
Top Overlap	1/4" (6)	7/16" (11)
Bottom Overlap	13/16" (21)	13/16" (21)
Side Overlap	1 3/16" (30)	1 3/16" (30)
36" (914) L SERIES TRIM	**CONVECTION**	**STANDARD**
Top Overlap	3/16" (5)	NA
Bottom Overlap	13/16" (21)	NA
Side Overlap	1 1/4" (32)	NA

Interior Specifications

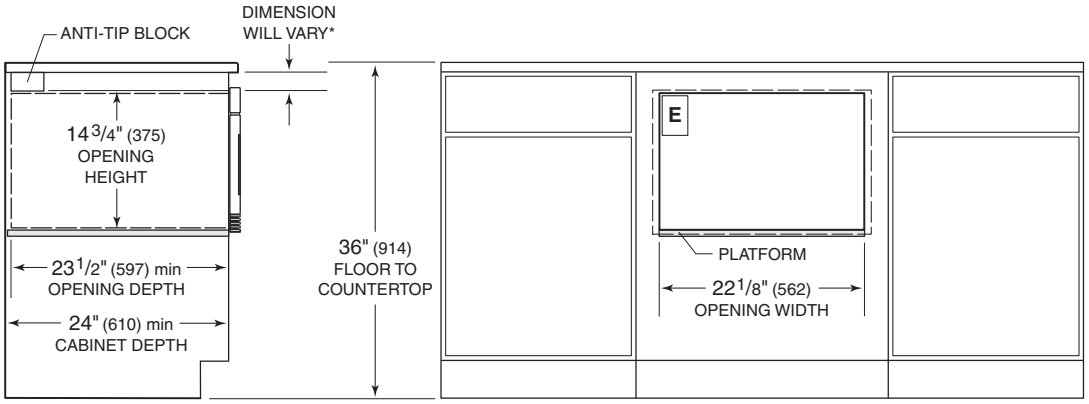
INTERIOR CAPACITY			CU FT (L)
Drawer Microwave			1.0 (28)
Convection Microwave			1.5 (42)
Standard Microwave			2.0 (57)
INTERIOR DIMENSIONS	**W**	**H**	**D**
Drawer Microwave	17 3/8" (441)	5 7/8" (149)	17 1/8" (435)
Convection Microwave	16 1/8" (410)	9 5/8" (244)	16 1/8" (410)
Standard Microwave	17 3/8" (441)	10 1/2" (267)	18 5/8" (473)

ELECTRICAL REQUIREMENTS

Wolf microwave ovens require a separate, grounded 120 V AC, 60 Hz power supply. The service should have its own 15 amp circuit breaker. A grounded 3-prong receptacle should be located within reach of the power cord.

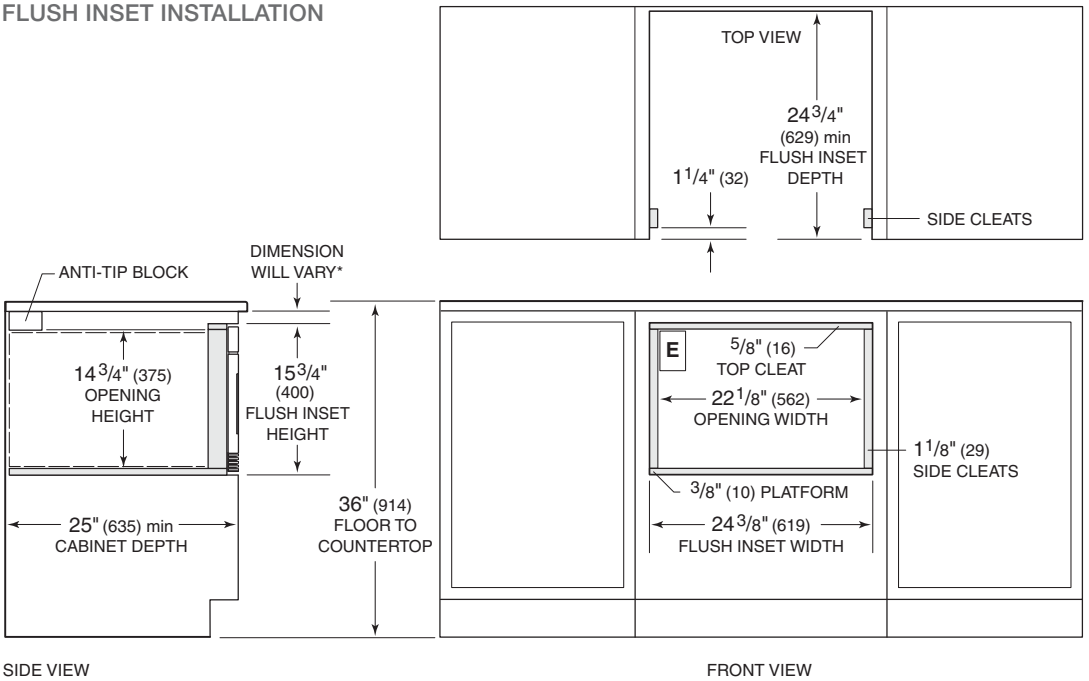
24" (610) Drawer Microwave

STANDARD INSTALLATION



**Dimension must accommodate height of anti-tip block and drawer face overlap.*
Dashed line represents profile of unit.

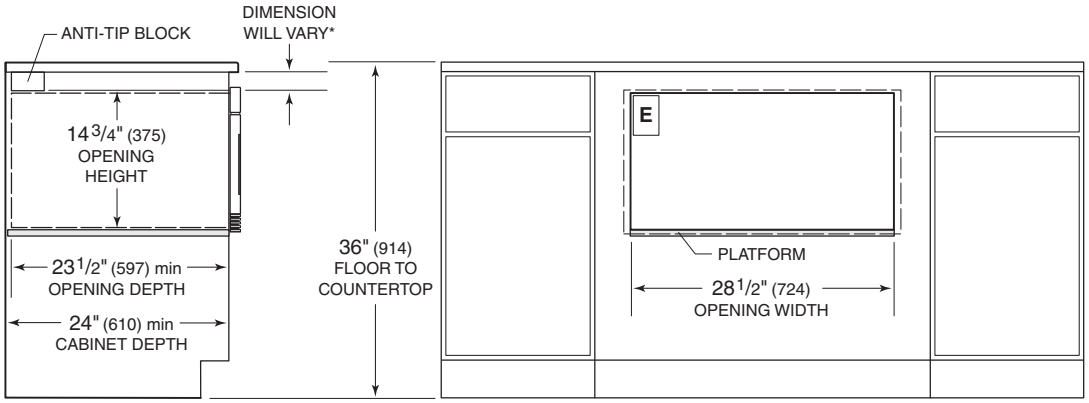
FLUSH INSET INSTALLATION



**Dimension must accommodate height of anti-tip block and drawer face overlap.*
Dashed line represents profile of unit.

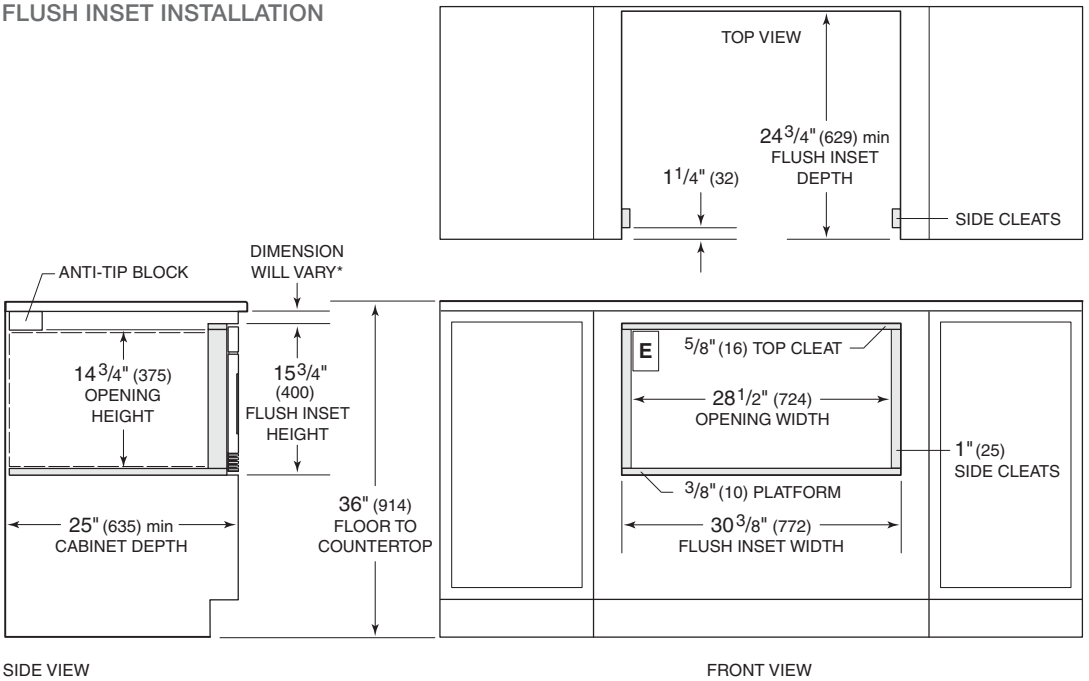
30" (762) Drawer Microwave

STANDARD INSTALLATION



**Dimension must accommodate height of anti-tip block and drawer face overlap.*
Dashed line represents profile of unit.

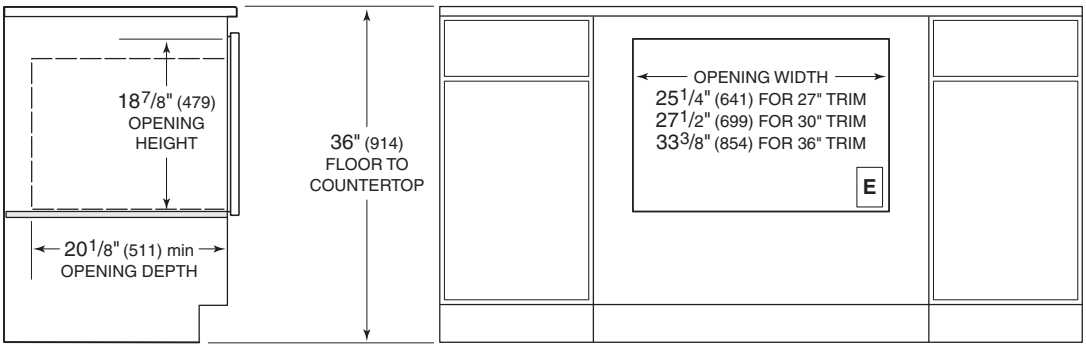
FLUSH INSET INSTALLATION



**Dimension must accommodate height of anti-tip block and drawer face overlap.*
Dashed line represents profile of unit.

Convection Microwave

BUILT-IN INSTALLATION WITH TRIM

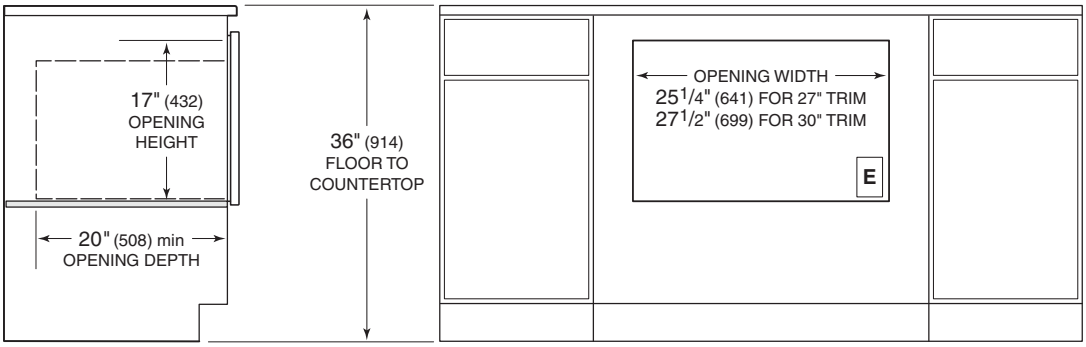


SIDE VIEW FRONT VIEW

Dashed line represents profile of unit.

Standard Microwave

BUILT-IN INSTALLATION WITH TRIM



SIDE VIEW FRONT VIEW

Dashed line represents profile of unit.

Warming Drawers. Wolf warming drawers are designed to take care of prepared foods until it's time to serve them. You can adjust the temperature, keeping moist foods moist and crisp foods crisp. Warming drawers are ideal for proofing dough. Stainless steel drawer fronts are available to match the look of Wolf L series and E series built-in ovens, sealed burner rangetops and outdoor grills. The integrated drawer front allows for a custom wood panel and handle. Model WWD30O, approved for outdoor installations, is ideal for any outdoor kitchen.

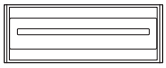
MODEL WWD30 WITH L SERIES DRAWER FRONT

KEY FEATURES

- Model WWD30O is CSA approved for outdoor applications.
- 850-watt heating element with temperature control range of 80°F (25°C) to 200°F (95°C).
- Spacious 1.5 cu ft (42 L) interior capacity.
- Preset, four-hour automatic shutoff.
- Hidden electronic touch controls for sleek appearance.
- Ball-bearing drawer glides for smooth, full extension.
- UL approved for warming towels.
- Accessory six-piece container set available.

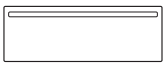
STAINLESS STEEL DRAWER FRONTS

L SERIES

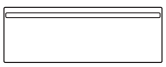


TUBULAR HANDLE

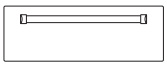
E SERIES



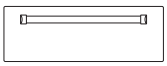
TUBULAR HANDLE
FRAMED



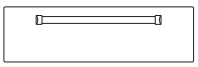
TUBULAR HANDLE
UNFRAMED



PRO HANDLE
1" THICK



PRO HANDLE
2" THICK



PRO HANDLE
2" THICK (36" WIDE)

INTEGRATED

CUSTOM PANEL

Drawer Front Options

Wolf stainless steel and integrated drawer fronts allow for many design options, but the warming drawer itself will be the same for all applications.

When installing a Wolf warming drawer in combination with an L series or E series built-in oven, you may choose the stainless steel drawer front to match the trim and handle of your oven.

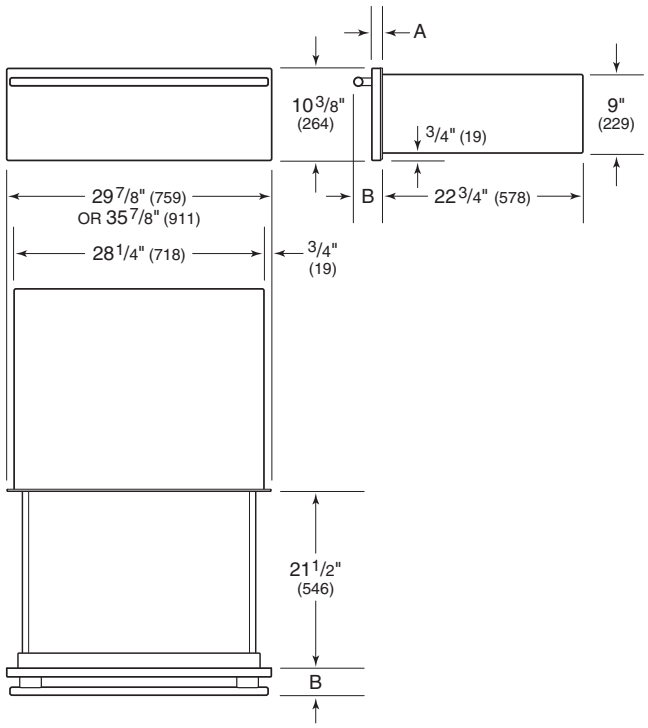
The E series 2" (51) thick drawer front with pro handle, in 30" (762) and 36" (914) widths, is designed to be installed below a sealed burner rangetop or outdoor gas grill, so the panel aligns properly with the front of the rangetop or grill.

Keep in mind, overall dimensions for the warming drawer remain the same, even though the drawer front may be wider to match a Wolf 36" (914) wide oven, sealed burner rangetop or outdoor grill.

Interior Specifications

INTERIOR CAPACITY			CU FT (L)
Warming Drawer			1.6 (45)
INTERIOR DIMENSIONS	**W**	**H**	**D**
Warming Drawer	25" (635)	6" (152)	18" (943)

OVERALL DIMENSIONS



Stainless Steel Drawer Front

L SERIES	A	B
Tubular Handle	7/8" (22)	3 1/2" (89)
E SERIES	**A**	**B**
Tubular Handle	1 1/8" (29)	3 1/2" (89)
Pro Handle	1 1/8" (29)	3 1/2" (89)
Pro Handle (2" thick)	2 1/8" (54)	4 1/2" (114)

Dimensions may vary ± 1/8" (3).

Integrated Drawer Front

CUSTOM PANEL	W	H	D
Typical	29 7/8" (759)	10 3/8" (264)	3/4" (19)

Planning Information

The warming drawer must be installed with a Wolf stainless steel or integrated drawer front available through your authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, wolfappliance.com. Specific installation instructions are included with the drawer front.

For all installations, the warming drawer must be fully enclosed, top and bottom.

The warming drawer platform must be able to support 200 lbs (91 kg). The platform must be a minimum of 1" (25) above the toe kick to allow for the warming drawer trim which overlaps $^{5}/_{8}$" (16) on all four sides.

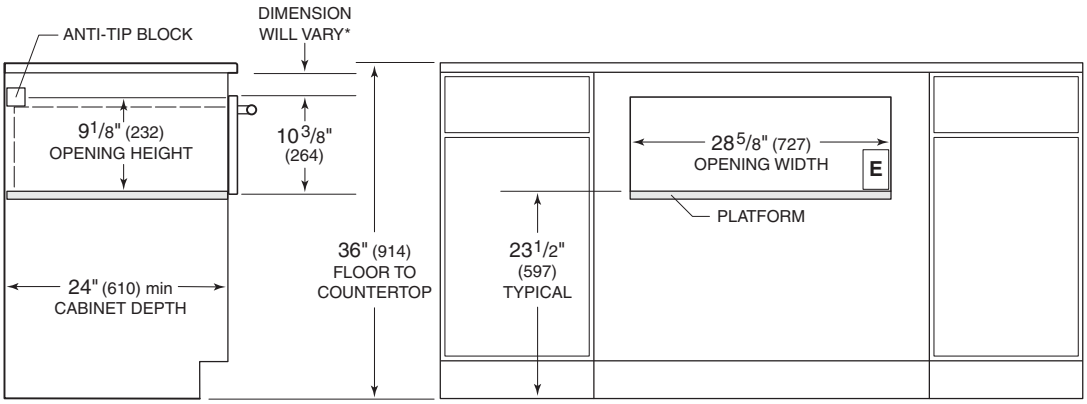
The warming drawer with E series drawer front can be installed in a standard, recessed or flush inset application. For a standard installation, the drawer collar and front panel sit proud of the cabinet face frame. A recessed installation requires the cabinetry be recessed by $^{3}/_{16}$" (5) so the collar is flush with the cabinet face frame but the drawer front will sit proud. A flush inset installation requires the drawer collar and front panel be recessed to be flush with surrounding cabinetry. Refer to illustrations on the following pages for minimum cabinet dimensions for your specific installation.

ELECTRICAL REQUIREMENTS

The warming drawer requires a separate, grounded 120 V AC, 60 Hz power supply. The service should have its own 15 or 20 amp circuit breaker, and a grounded 3-prong receptacle should be located within reach of the power cord and flush with the back wall.

L Series, E Series and Integrated Drawer Front

STANDARD INSTALLATION



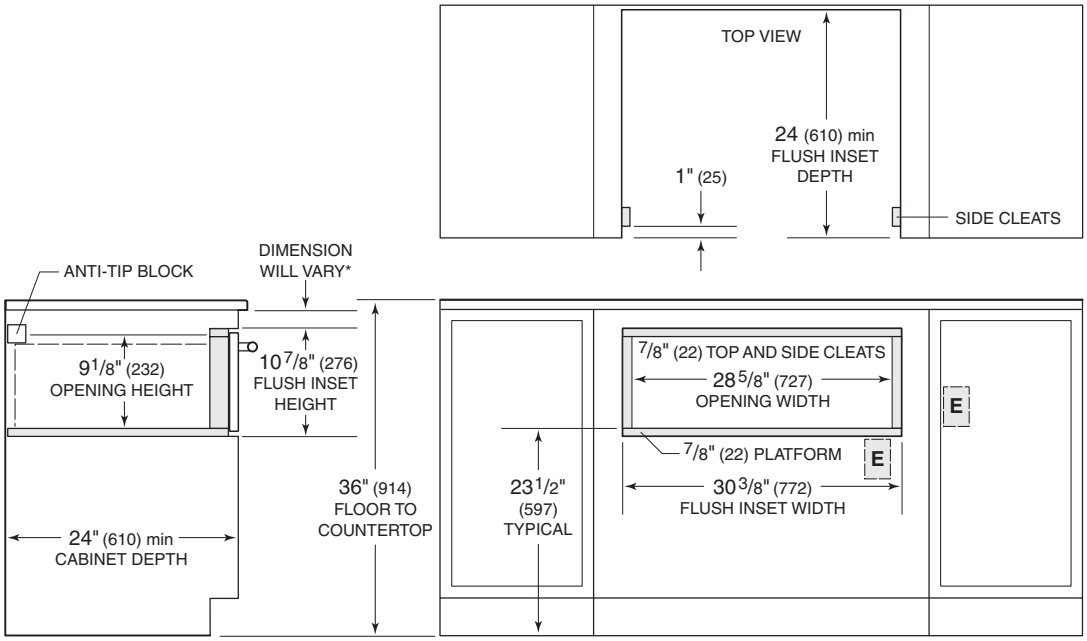
SIDE VIEW FRONT VIEW

**Dimension must accommodate height of anti-tip block and drawer face overlap.*

NOTE: Location of electrical supply within opening may require additional cabinet depth. Dashed line represents profile of unit.

E Series and Integrated Drawer Front

FLUSH INSET INSTALLATION



**Dimension must accommodate height of anti-tip block and drawer face overlap.*

NOTE: Dimensions provided allow for 1/4" (6) reveal for proper air flow. Location of electrical supply within opening may require additional cabinet depth. Dashed line represents profile of unit.

MODEL CT30I/S

Induction Cooktops.

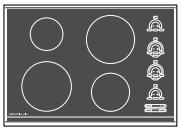
Ultrafast. Exceptionally energy efficient. Induction cooking has been popular among European chefs and homeowners for decades. Now Wolf leads the way in bringing this remarkable technology to North American kitchens. Its secret is magnetism. Electromagnetic elements cause iron and magnetic stainless cookware to heat up instantly and with perfectly distributed heat. Heat generation stops the instant you turn off the element or remove the pan. The cooktop's surface remains cool. Your kitchen stays cooler too. Framed induction cooktops have stainless steel trim. Unframed models have no trim and can be mounted flush with the countertop.

KEY FEATURES

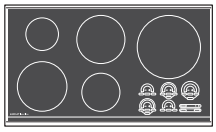
- Ceran glass-ceramic surface for scratch resistance and easy cleaning.
- True simmer on select elements prevents scorching.
- Melt setting on select elements for gentle heat.
- Induction elements heat cookware, not the glass, for a cooler, safer cooking surface.

INDUCTION COOKTOPS

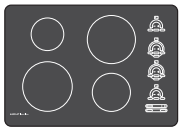
CT15I/S
15" (381) FRAMED



CT30I/S
30" (762) FRAMED



CT36I/S
36" (914) FRAMED

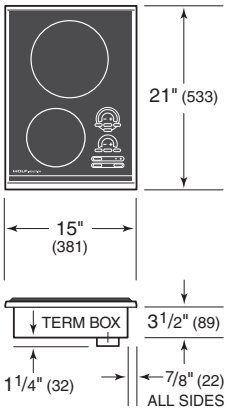


CT30IU
30" (762) UNFRAMED

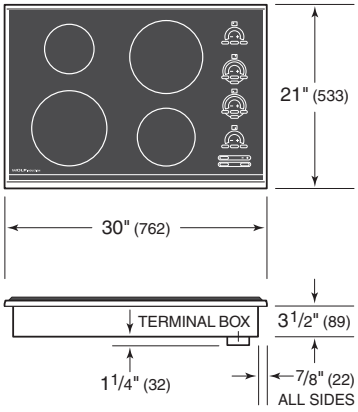
CT36IU
36" (914) UNFRAMED

Induction Cooktops

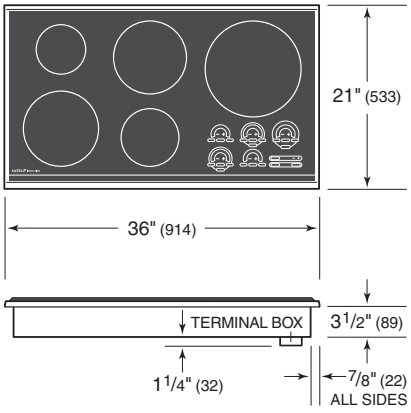
15" (381) FRAMED



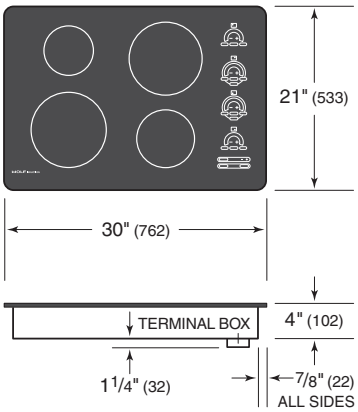
30" (762) FRAMED



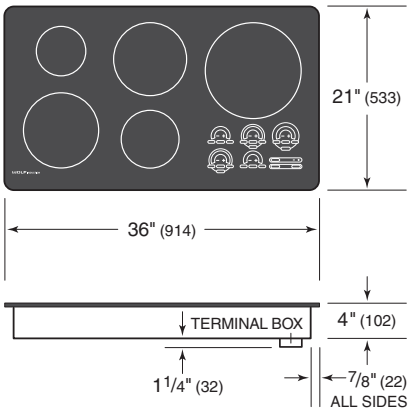
36" (914) FRAMED



30" (762) UNFRAMED



36" (914) UNFRAMED



Maximum Element Power	Watts
15" (381) INDUCTION COOKTOP	
8 3/4" (220)	1800 / 3000 boost
6 3/4" (171)	1200
30" (762) INDUCTION COOKTOP	
(2) 8 3/4" (220)	1800 / 3000 boost
6 3/4" (171)	1200
5 1/2" (140)	1200
36" (914) INDUCTION COOKTOP	
11" (280)	3000 / 4000 boost
(2) 8 3/4" (220)	1800 / 3000 boost
6 3/4" (171)	1200
5 1/2" (140)	1200

Electric Cooktops. Behind that sophisticated, minimalist exterior (available either with stainless steel trim or in our trimless design) there lurks a high-performance cooking instrument fairly begging to be put through its paces. All the elements feature a true simmer setting that hold sauces and stews below the boiling point. One element includes an even lower one-touch melt setting. 30-inch and 36-inch electric cooktops are available in framed and unframed models. Framed electric cooktops have stainless steel trim. Unframed models can be mounted flush with the countertop.

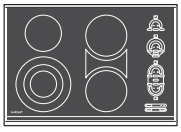
MODEL CT36E/S

KEY FEATURES

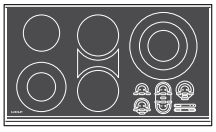
- Ceran glass-ceramic surface for scratch resistance and easy cleaning.
- True simmer on select elements prevents scorching.
- Melt setting on select elements for gentle heat.
- Dual and triple heating zones to customize heat for pans of all sizes.
- High-frequency pulsation technology for more even heating.
- Bridge-zone element to create a larger cooking area.

ELECTRIC COOKTOPS

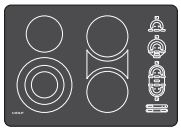
CT15E/S
15" (381) FRAMED



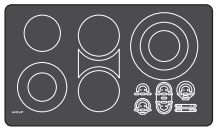
CT30E/S
CT30E-208/S
30" (762) FRAMED



CT36E/S
36" (914) FRAMED



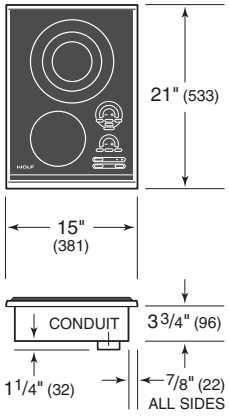
CT30EU
30" (762) UNFRAMED



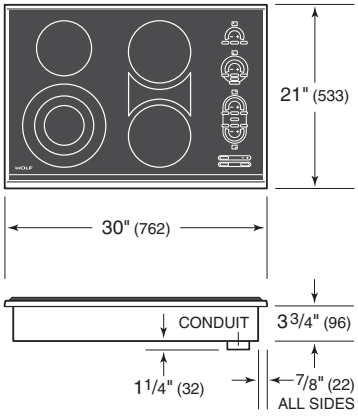
CT36EU
36" (914) UNFRAMED

Electric Cooktops

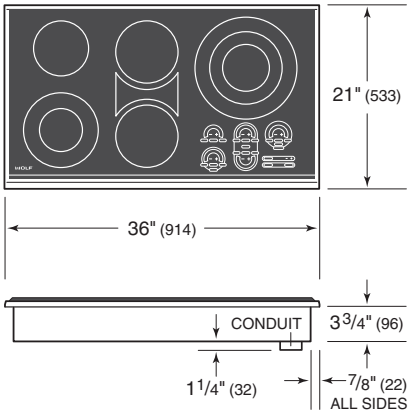
15" (381) FRAMED



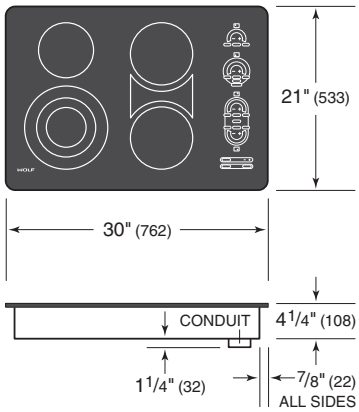
30" (762) FRAMED



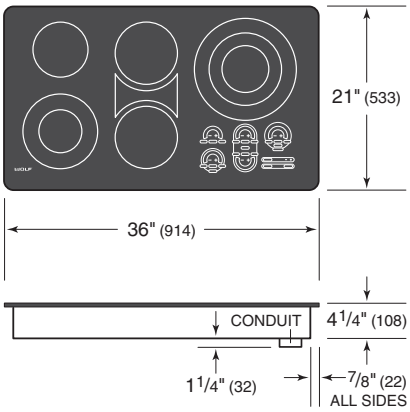
36" (914) FRAMED



30" (762) UNFRAMED



36" (914) UNFRAMED



Maximum Element Power	Watts
15" (381) ELECTRIC COOKTOP	
10" (254) Triple	900 / 1800 / 2500
6 1/2" (165) Single	1200
30" (762) ELECTRIC COOKTOP	
10" (254) Triple	900 / 1800 / 2500
10" (254) Triple (CT30E-208/S)	900 / 1800 / 2300
(2) 8" (203) Single	1800
6 1/2" (165) Single	1200
Singles with Bridge—8" (203) x 17" (432)	4400
36" (914) ELECTRIC COOKTOP	
12" (305) Triple	1050 / 2200 / 2700
9" (229) Dual	700 / 2200
(2) 8" (203) Single	1800
6 1/2" (165) Single	1200
Singles with Bridge—8" (203) x 17" (432)	4400

Planning Information

For ease of installation, Wolf recommends using 33" (838) wide cabinets with 30" (762) cooktops and 39" (991) cabinets with 36" (914) cooktops.

A minimum height clearance of 6 1/4" (159) is required from the top of the countertop to any combustible surface directly below the cooktop.

Unframed induction and electric cooktops can be mounted flush with the top of the countertop or as a frameless installation sitting on top of the countertop surface. In either installation the cooktop cut-out dimensions are the same. If the cooktop is to be mounted flush with the countertop, a recessed area surrounding the cooktop cut-out must be provided. Wolf downdraft systems cannot be used with unframed induction and electric cooktops.

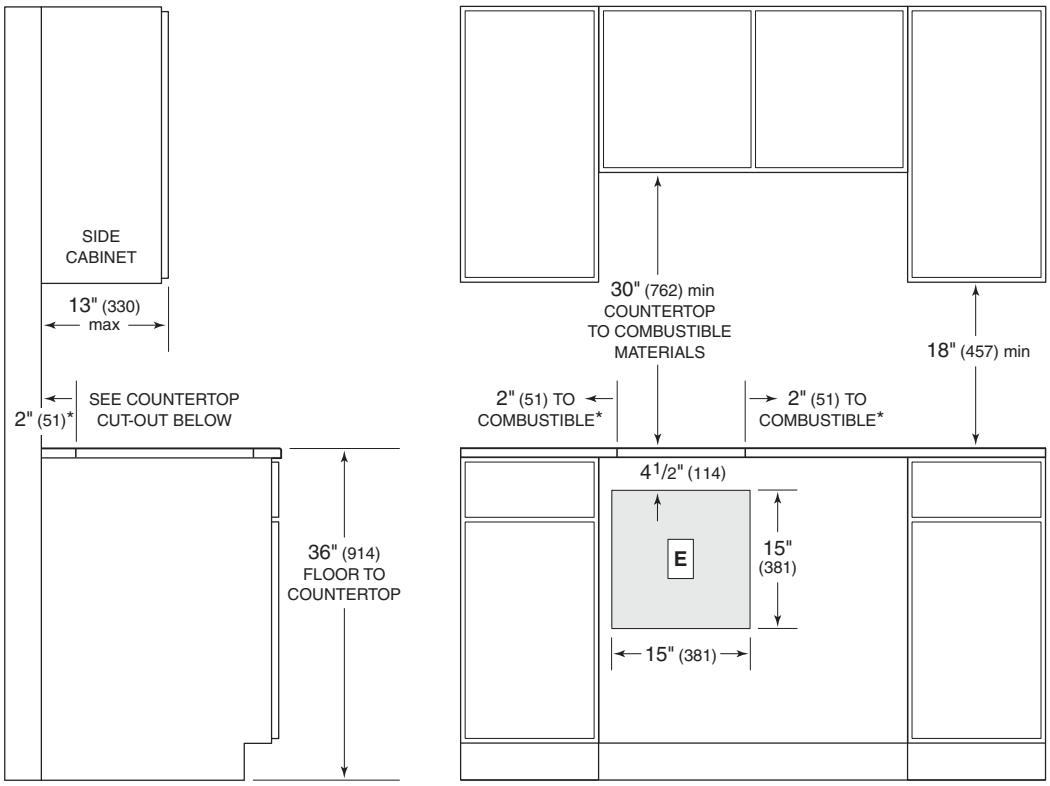
IMPORTANT NOTE: Flush mount installations are intended for granite, solid surface or stone countertop surfaces only.

ELECTRICAL REQUIREMENTS

Induction and electric cooktops ship with a 4' (1.2 m) flexible conduit and require a separate, grounded 3-wire 240/208 V AC, 60 Hz electrical supply. A 20 amp service with its own circuit breaker is required for 15" (381) cooktops, 40 amp for 30" (762) cooktops and 50 amp for 36" (914) cooktops. Electric cooktop model CT30E-208/S requires a 208 V AC, 60 Hz electrical supply with 40 amp service.

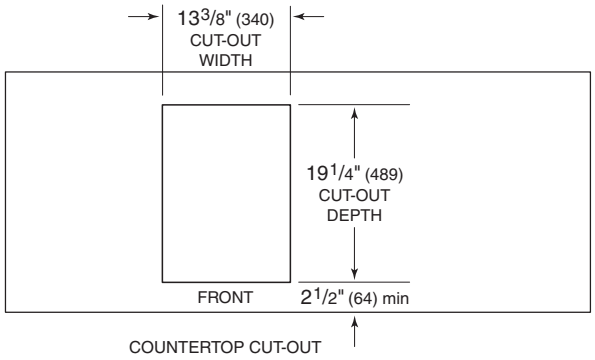
15" (381) Framed Cooktop

STANDARD INSTALLATION



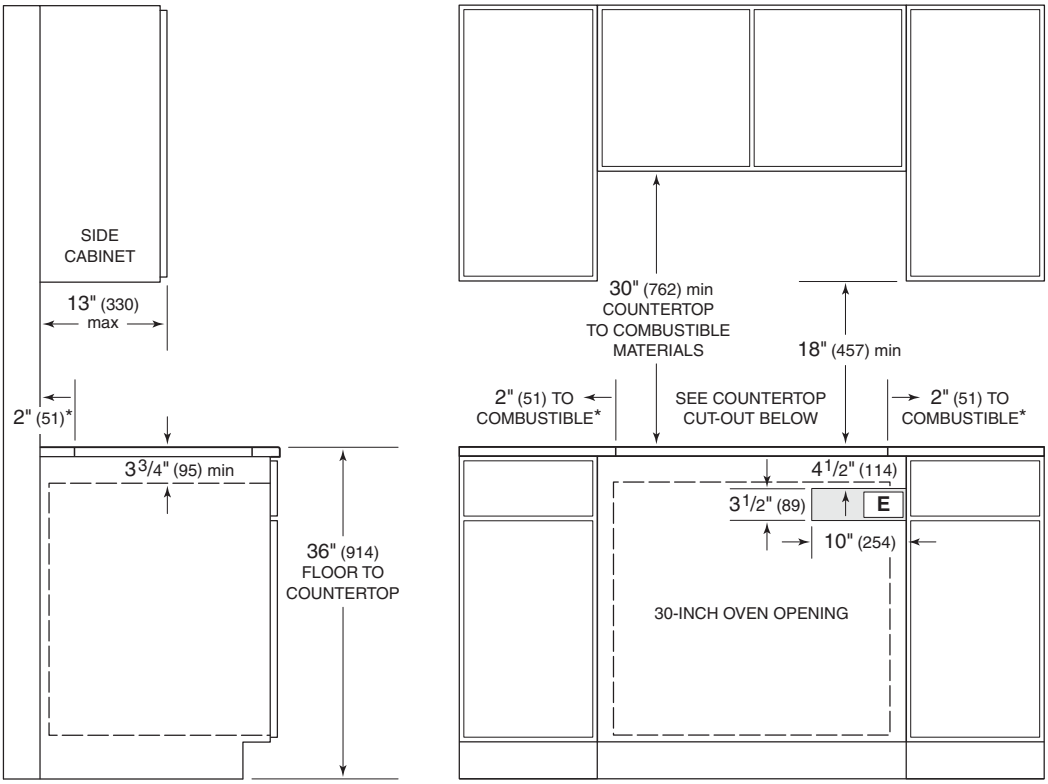
**Minimum clearance from cooktop cut-out to combustible materials up to 18" (457) above countertop.*

NOTE: Application shown allows for installation of two 15" (381) modules side by side.



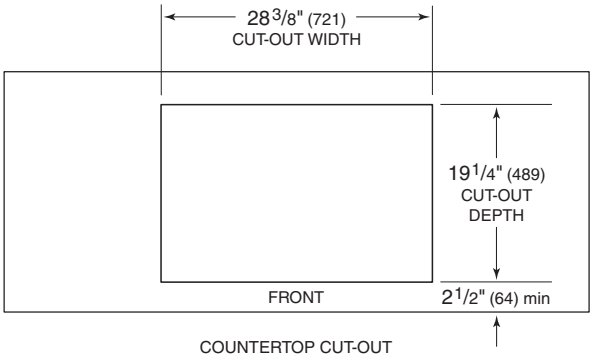
30" (762) Framed Cooktop

STANDARD INSTALLATION



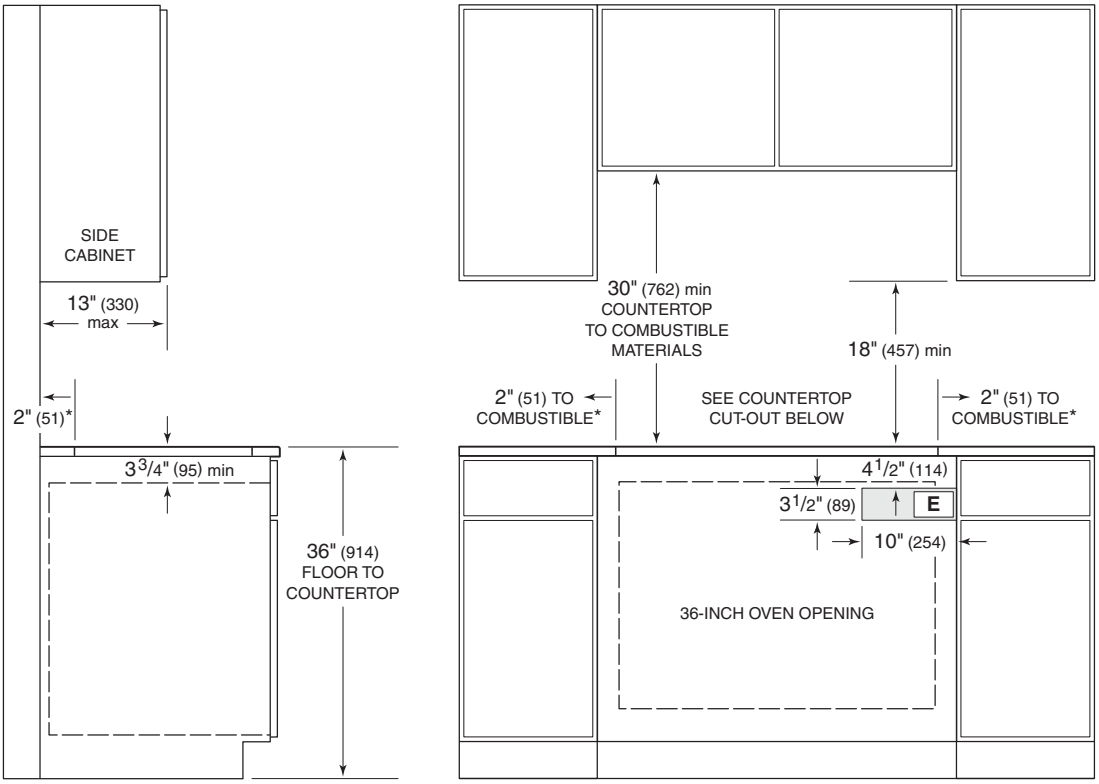
**Minimum clearance from cooktop cut-out to combustible materials up to 18" (457) above countertop.*

NOTE: Electrical location applies only to installation with built-in oven.



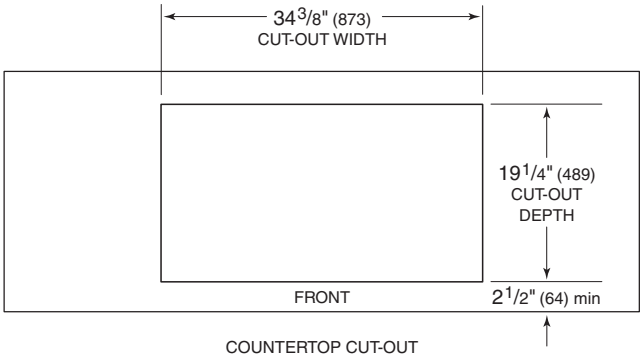
36" (914) Framed Cooktop

STANDARD INSTALLATION



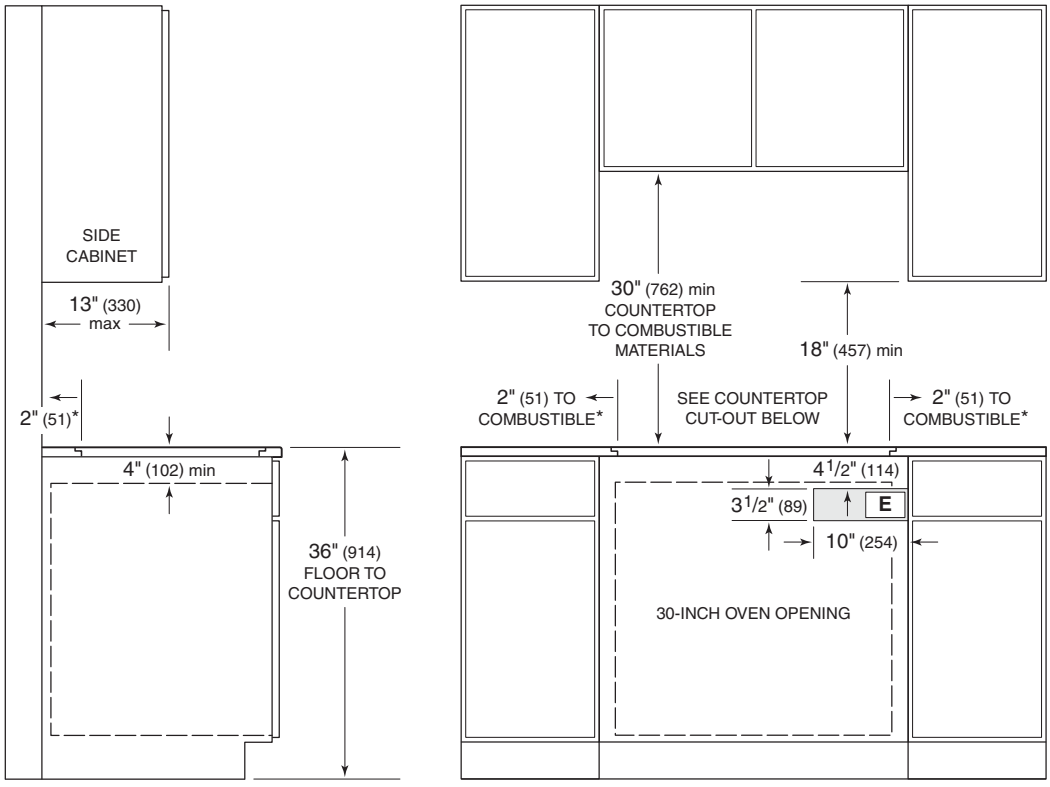
**Minimum clearance from cooktop cut-out to combustible materials up to 18" (457) above countertop.*

NOTE: Electrical location applies only to installation with built-in oven.



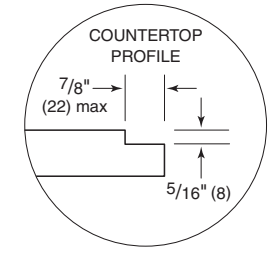
30" (762) Unframed Cooktop

FLUSH INSTALLATION

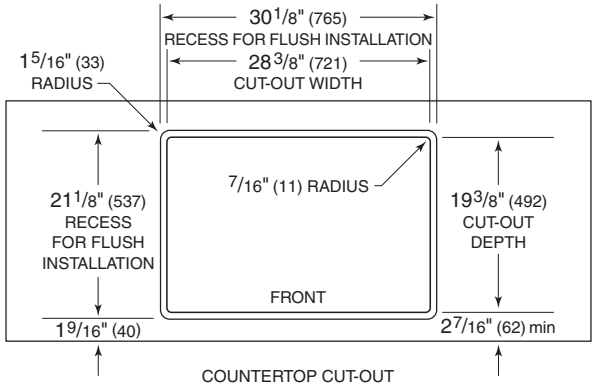


**Minimum clearance from cooktop cut-out to combustible materials up to 18" (457) above countertop.*

NOTE: Electrical location applies only to installation with built-in oven.



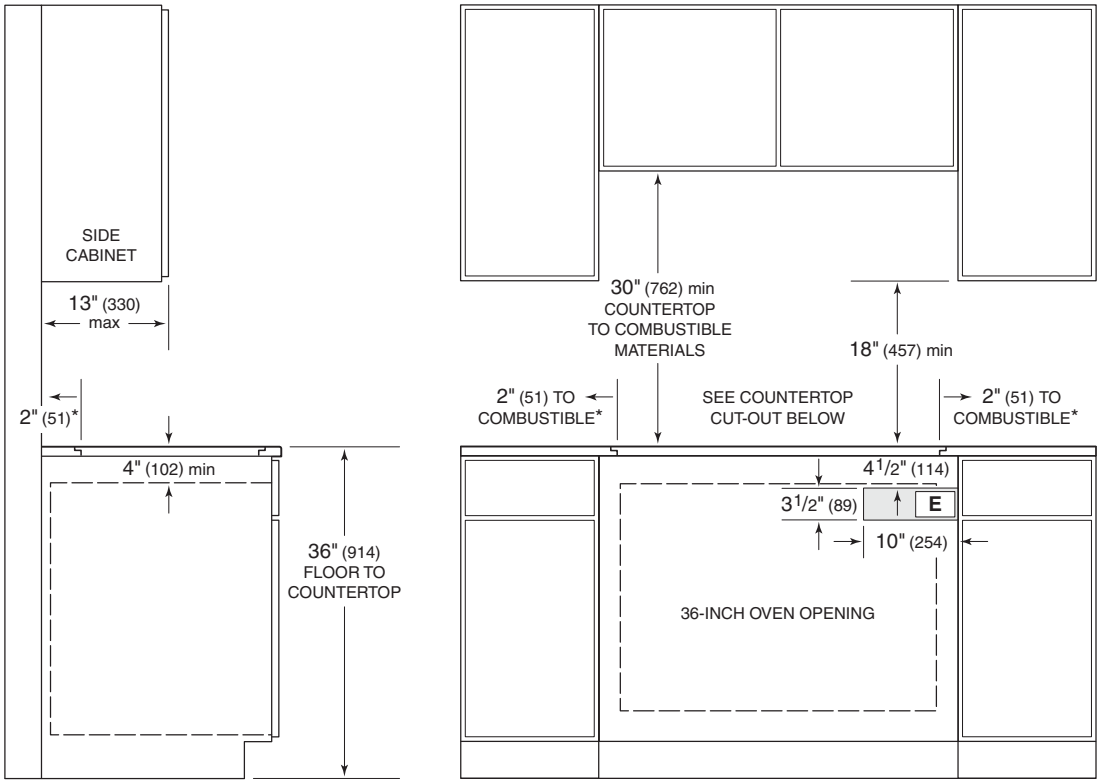
RECESS FOR FLUSH INSTALLATION


30 1/8" (765) RECESS FOR FLUSH INSTALLATION
15/16" (33) RADIUS
28 3/8" (721) CUT-OUT WIDTH
7/16" (11) RADIUS
21 1/8" (537) RECESS FOR FLUSH INSTALLATION
19 3/8" (492) CUT-OUT DEPTH
FRONT
19/16" (40)
27/16" (62) min

COUNTERTOP CUT-OUT

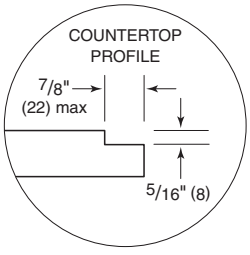
36" (914) Unframed Cooktop

FLUSH INSTALLATION

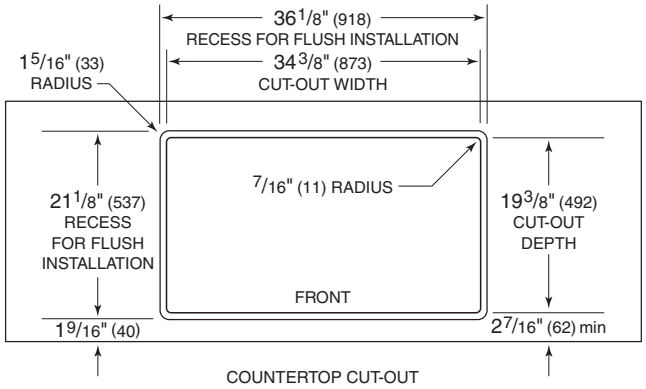


**Minimum clearance from cooktop cut-out to combustible materials up to 18" (457) above countertop.*

NOTE: Electrical location applies only to installation with built-in oven.



RECESS FOR FLUSH INSTALLATION


36 1/8" (918) RECESS FOR FLUSH INSTALLATION
1 5/16" (33) RADIUS
34 3/8" (873) CUT-OUT WIDTH
7/16" (11) RADIUS
21 1/8" (537) RECESS FOR FLUSH INSTALLATION
19 3/8" (492) CUT-OUT DEPTH
FRONT
1 9/16" (40)
2 7/16" (62) min

COUNTERTOP CUT-OUT

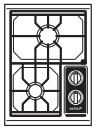
Gas Cooktops. Just looking at a Wolf gas cooktop can make your heart beat faster. Then, use it just once, and feel the real passion ignite. Dual-stacked, sealed burners place infinite control in your hands—from highest searing heat to the merest breath of flame. This latter precision feature we call true simmer. Pasta sauce or fish stew can simmer for hours without boiling or scorching. Sealed burners make sloshes and spills a snap to clean up. Gas cooktops are crafted of stainless steel and can be ordered in natural or LP gas.

MODEL CT30G

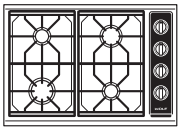
KEY FEATURES

- Dual-stacked, sealed burners for precise control and easy cleanup.
- Flame recognition and automatic reignition for safety and ease of use.
- Btu from 300 to 15,000 for tasks from melting to searing (12,000 on a 15" gas cooktop).
- True simmer setting on all burners prevents scorching.
- Illuminated, cool-to-touch knobs for user-friendly comfort.

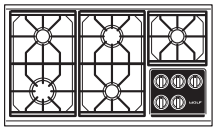
GAS COOKTOPS



CT15G/S
15" (381)



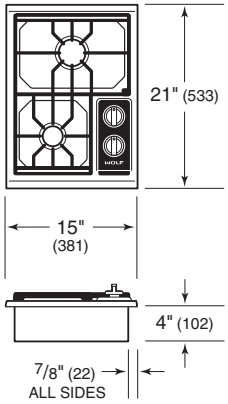
CT30G
30" (762)



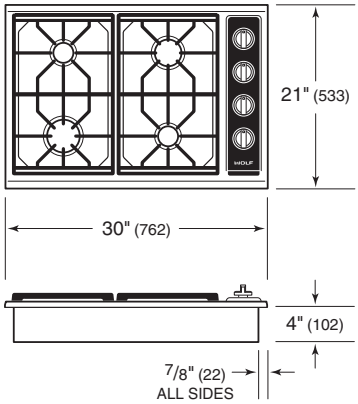
CT36G
36" (914)

Gas Cooktops

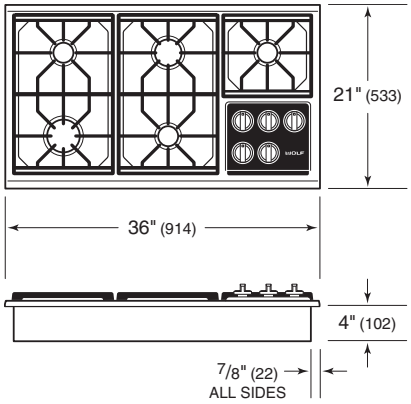
15" (381) COOKTOP



30" (762) COOKTOP



36" (914) COOKTOP



Planning Information

For ease of installation, Wolf recommends using 33" (838) wide cabinets with 30" (762) gas cooktops and 39" (991) cabinets with 36" (914) cooktops.

Burner Rating	Btu (kW)	Btu (kW)
15" (381) GAS COOKTOP	**HIGH**	**SIMMER**
Medium	12,000 (3.5)	800 (.2)
Small	9,200 (2.7)	300 (.1)
30" (762) GAS COOKTOP	**HIGH**	**SIMMER**
Large	15,000 (4.4)	800 (.2)
Medium	12,000 (3.5)	800 (.2)
(2) Small	9,200 (2.7)	300 (.1)
36" (914) GAS COOKTOP	**HIGH**	**SIMMER**
Large	15,000 (4.4)	800 (.2)
Medium	12,000 (3.5)	800 (.2)
(3) Small	9,200 (2.7)	300 (.1)

ELECTRICAL AND GAS REQUIREMENTS

Gas cooktops require a separate, grounded 120 V AC, 60 Hz power supply. The service should have its own 15 amp circuit breaker, and a grounded 3-prong receptacle should be located within reach of the 6' (1.8 m) power cord.

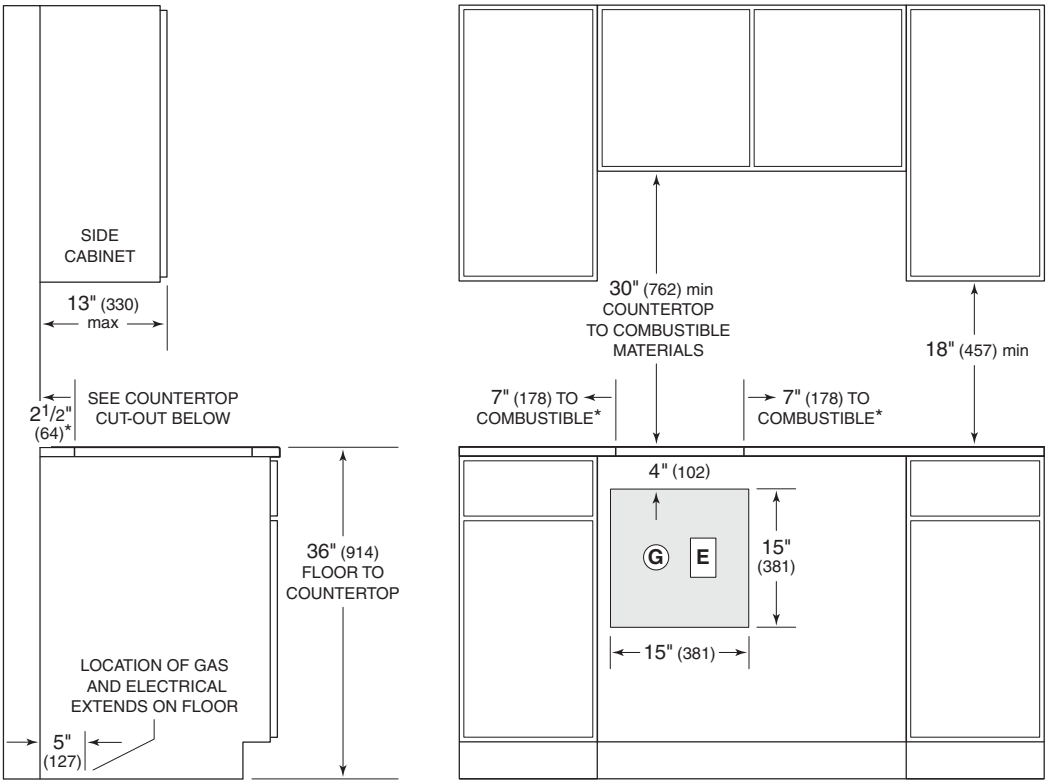
A gas supply line of 3/4" rigid pipe must be provided to the cooktop. If local codes permit, a certified, 3' (.9 m) long, 1/2" or 3/4" ID flexible metal appliance connector is recommended to connect the cooktop to the gas supply line.

Wolf gas cooktops are designed to operate on natural gas at 5" (12.5 mb) WC pressure or LP gas at 10" (25 mb) WC pressure. The minimum line pressure is 7" (17.5 mb) WC for natural gas and 11" (27.4 mb) WC for LP gas. The maximum gas supply pressure to the regulator should never exceed 14" (34.9 mb) WC, .5 psi (3.5 kPa).

Wolf natural gas cooktops will function up to an altitude of 10,250' (3124 m) without any adjustment. LP gas cooktops will function up to 8,600' (2621 m) without adjustment. If the installation exceeds these elevations, contact your authorized Wolf dealer for a high altitude conversion kit.

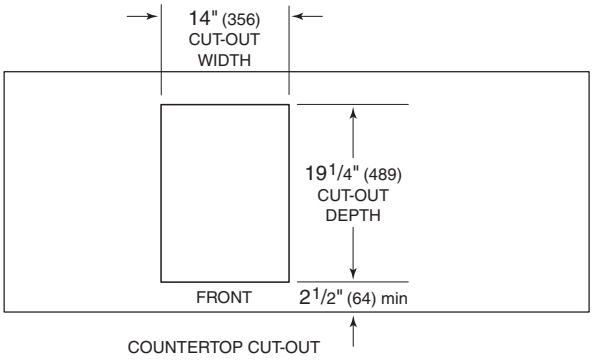
15" (381) Gas Cooktop

STANDARD INSTALLATION



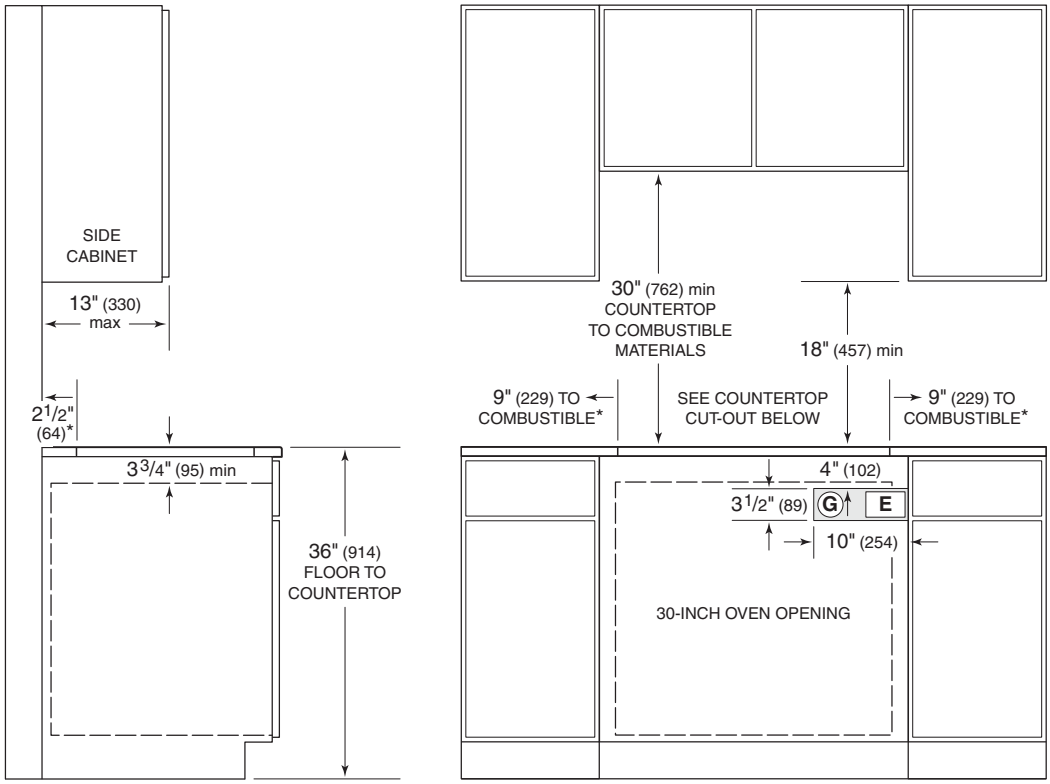
**Minimum clearance from cooktop cut-out to combustible materials up to 18" (457) above countertop.*

NOTE: Application shown allows for installation of two 15" (381) modules side by side.



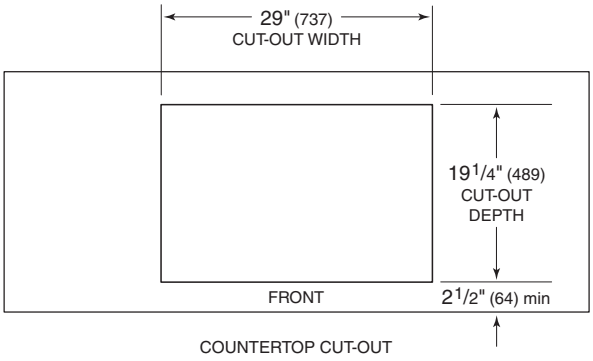
30" (762) Gas Cooktop

STANDARD INSTALLATION



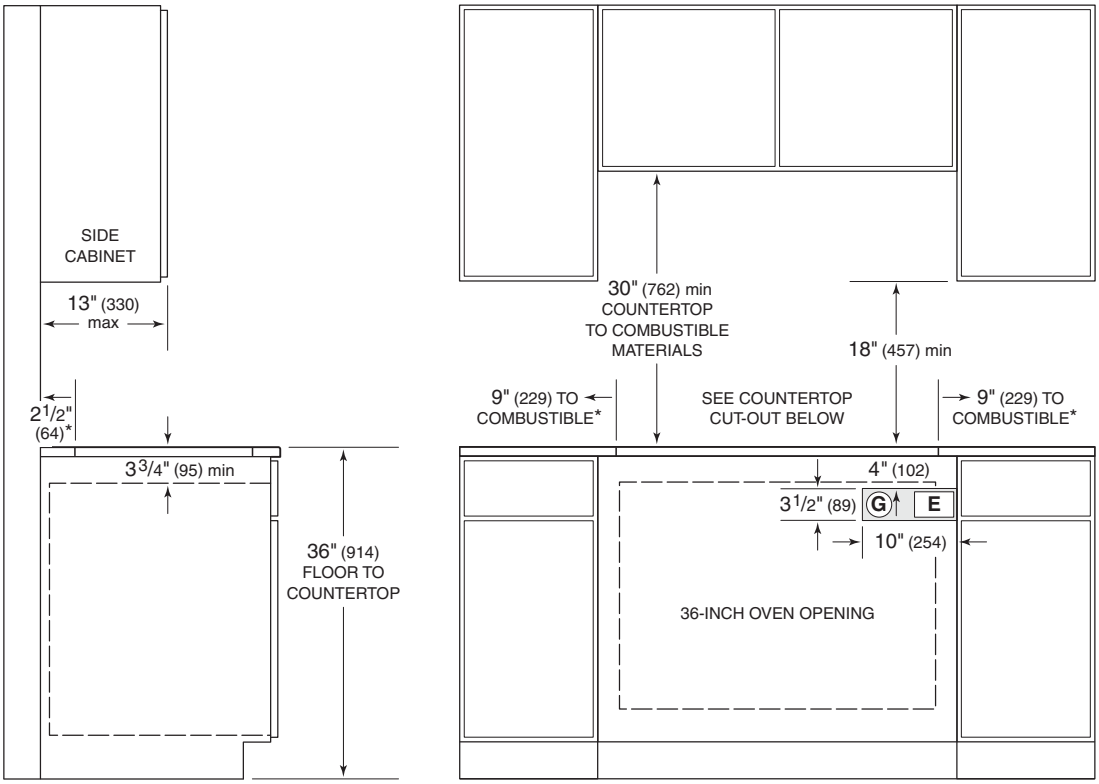
**Minimum clearance from cooktop cut-out to combustible materials up to 18" (457) above countertop.*

NOTE: Gas and electrical location applies only to installation with built-in oven.



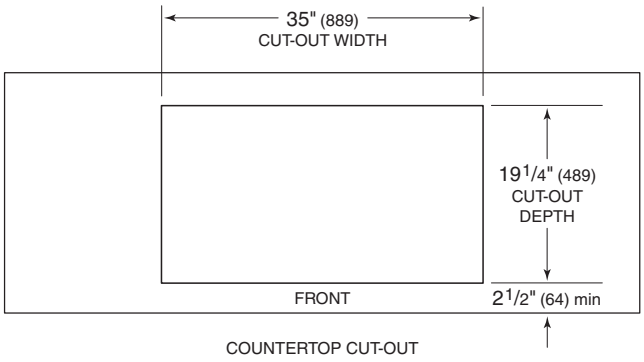
36" (914) Gas Cooktop

STANDARD INSTALLATION



**Minimum clearance from cooktop cut-out to combustible materials up to 18" (457) above countertop.*

NOTE: Gas and electrical location applies only to installation with built-in oven.



Integrated Modules. Passion for cooking reaches new dimensions with our 15-inch integrated modules. Seven models cover the gamut of cooking methods, from searing to deep frying to induction. Combine modules à la carte–style to create a truly custom cooktop. Turn any countertop into a cooking area. Even add specialty functions alongside an existing cooktop or range. Low-profile grates, dual-stacked burners, deep spill pans and illuminated controls allow these modules to integrate perfectly with their larger counterparts and deliver equal performance. Integrated modules are crafted of stainless steel or have stainless steel trim.

MODELS IG15/S AND IM15/S

INTEGRATED MODULES

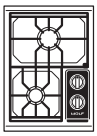
CT15I/S
INDUCTION COOKTOP

CT15E/S
ELECTRIC COOKTOP

IG15/S
ELECTRIC GRILL

IS15/S
ELECTRIC STEAMER

IF15/S
ELECTRIC FRYER



CT15G/S
GAS COOKTOP

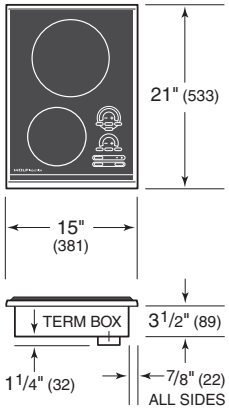
IM15/S
MULTI-FUNCTION COOKTOP

KEY FEATURES

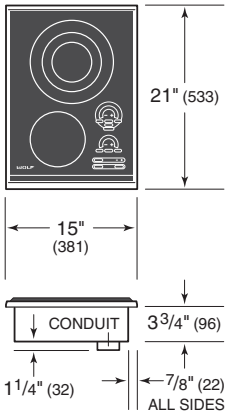
- Induction cooktop: Iron and other magnetic cookware heat instantly, while the cooktop surface stays cool.
- Electric cooktop: Two elements operate with high-frequency pulsation technology for consistent heating.
- Electric grill: Two 1,400-watt elements ensure precise control in front and rear zones for year-round grilling.
- Electric steamer: Powerful 2,600-watt heating element steam cooks meats, vegetables and grains beautifully.
- Electric fryer: Fried foods emerge crisp and light, due to precise control of the 2,600-watt heating element.
- Gas cooktop: Equipped with the same dual-stacked burners as our larger cooktops; 300–12,000 Btu range.
- Multi-function cooktop: The 22,000 Btu burner concentrates its flame in precisely the right spot for stir-frying.

Integrated Modules

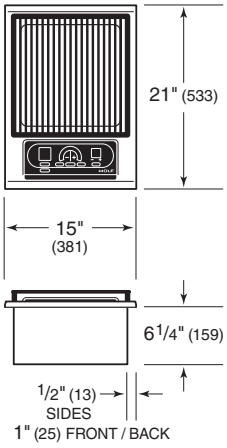
INDUCTION COOKTOP



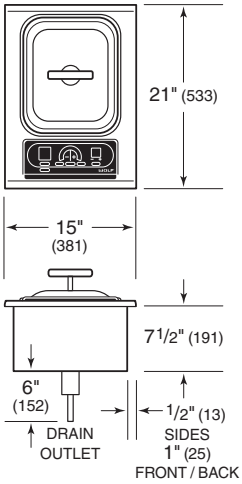
ELECTRIC COOKTOP



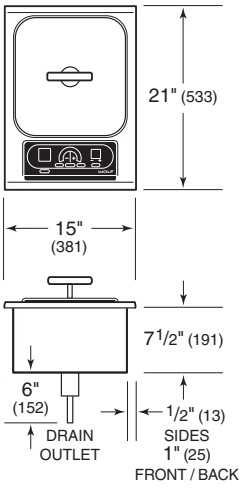
ELECTRIC GRILL



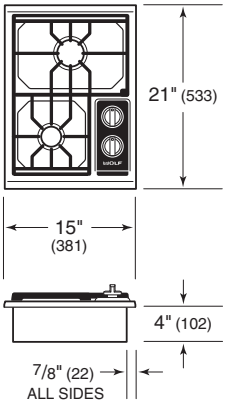
ELECTRIC STEAMER



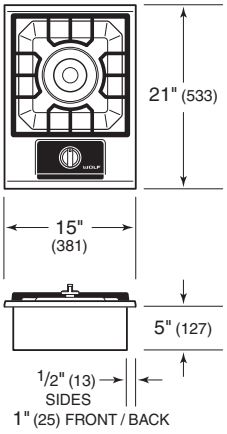
ELECTRIC FRYER



GAS COOKTOP



MULTI-FUNCTION COOKTOP



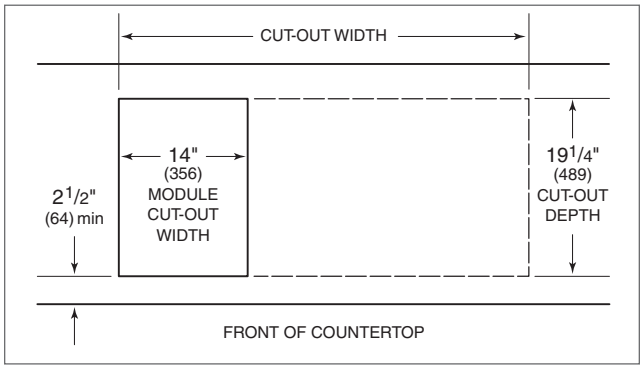
Planning Information

When multiple cooktops or modules are installed side by side, the dimensions provided in the chart are derived by adding 1 1/4" (32) additional space for each additional unit, to give you the total countertop cut-out width. Dimensions include the optional filler strip available through your authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, wolfappliance.com.

Refer to specifications on the following pages for specific installation requirements and limitations for each integrated module. Review specific installation instructions for product-to-product capabilities. Installation specifications for induction and electric cooktops can be found on page 34 and for the gas cooktop on page 42.

IMPORTANT NOTE: Wolf does not recommend the use of downdraft ventilation with the grill, steamer or fryer modules.

Multiple Cooktops	
COUNTERTOP CUT-OUT	WIDTH
2 Modules	29 1/4" (743)
3 Modules	44 1/2" (1130)
4 Modules	59 3/4" (1518)
30" (762) Cooktop / Module	44 1/4" (1124)
30" (762) Cooktop / 2 Modules	59 1/2" (1511)
36" (914) Cooktop / Module	50 1/4" (1276)



Countertop cut-out.

ELECTRICAL REQUIREMENTS

Wolf electric modules have a 4' (1.2 m) conduit and require a separate, grounded 3-wire 240/208 V AC, 60 Hz, 15 amp service (20 amp for electric grill) with its own circuit breaker. Gas modules require a separate, grounded 120 V AC, 60 Hz, 15 amp service with its own circuit breaker and grounded 3-prong receptacle located within reach of the 6' (1.8 m) power cord.

When multiple cooktops or modules are installed side by side, each unit must have its own separate electrical supply.

GAS REQUIREMENTS

A gas supply line of 3/4" rigid pipe must be provided to the gas module. If local codes permit, a certified, 3' (.9 m) long, 1/2" or 3/4" ID flexible metal appliance connector is recommended to connect the module to the gas supply line.

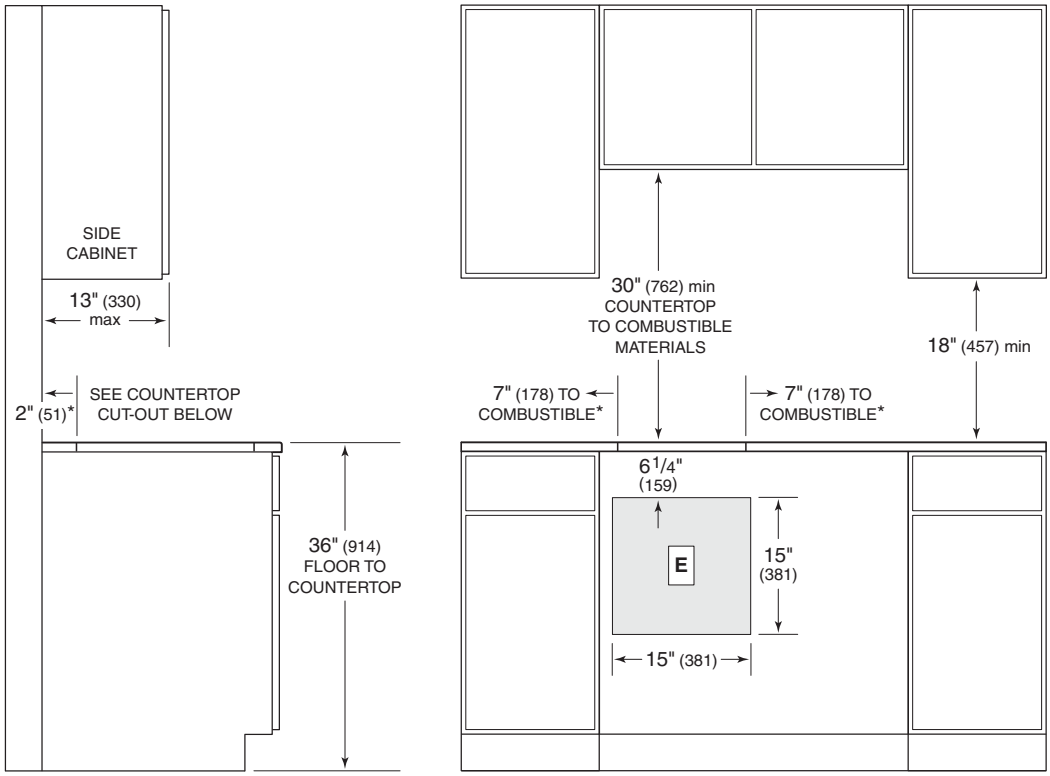
When multiple gas cooktops or modules are installed next to one another, they can receive their gas supply from a common line. However, each unit must have its own regulator installed between the mainline and the cooktop or module.

Wolf gas modules are designed to operate on natural gas at 5" (12.5 mb) WC pressure or LP gas at 10" (25 mb) WC pressure. The minimum line pressure is 7" (17.5 mb) WC for natural gas and 11" (27.4 mb) WC for LP gas. The maximum gas supply pressure to the regulator should never exceed 14" (34.9 mb) WC, .5 psi (3.5 kPa).

Wolf natural gas cooktops will function up to an altitude of 10,250' (3124 m) without any adjustment. LP gas cooktops will function up to 8,600' (2621 m) without adjustment. If the installation exceeds these elevations, contact your authorized Wolf dealer for a high altitude conversion kit.

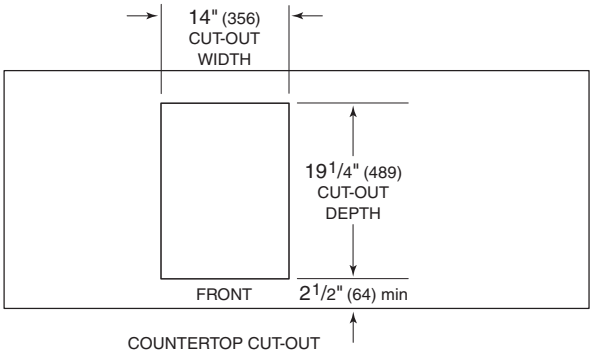
Electric Grill

STANDARD INSTALLATION



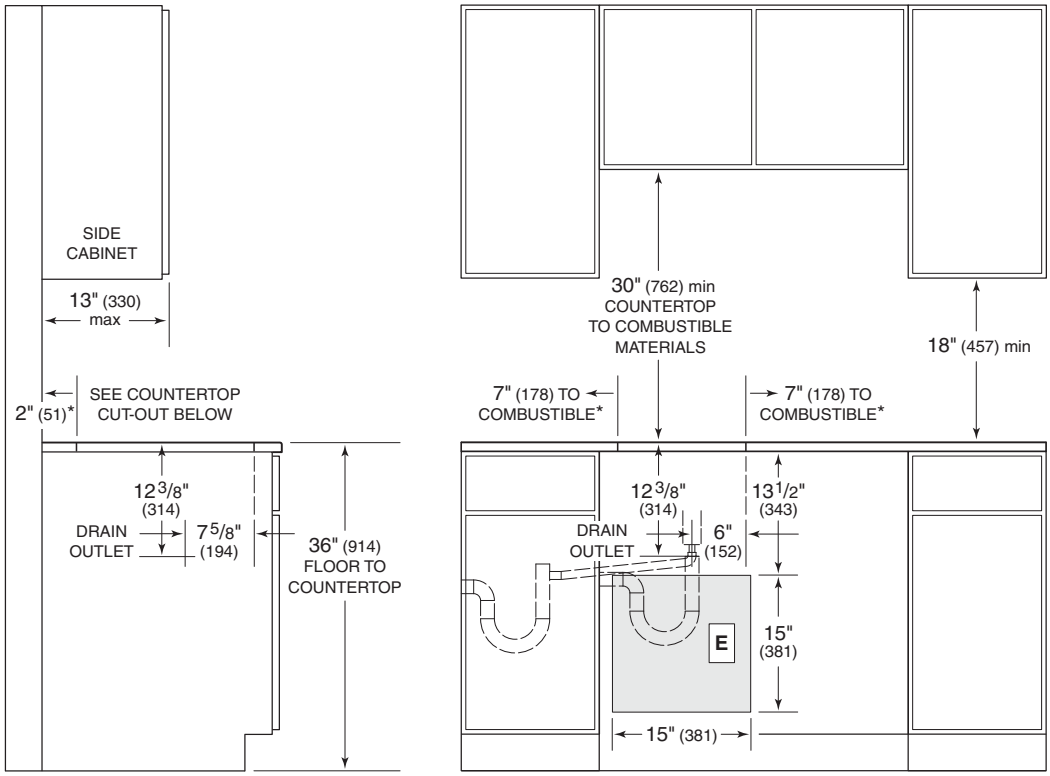
**Minimum clearance from cooktop cut-out to combustible materials up to 18" (457) above countertop.*

NOTE: Application shown allows for installation of two 15" (381) modules side by side.



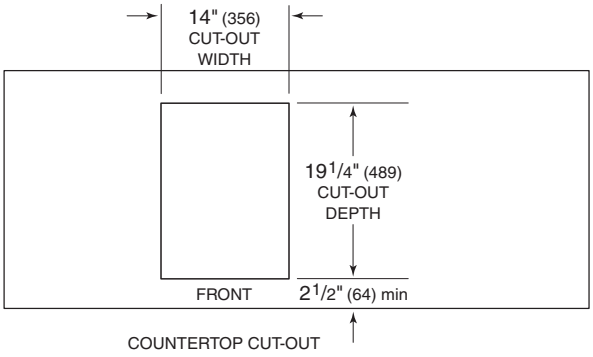
Electric Steamer

STANDARD INSTALLATION



**Minimum clearance from cooktop cut-out to combustible materials up to 18" (457) above countertop.*

NOTE: Application shown allows for installation of two 15" (381) modules side by side.



DRAIN CONNECTION OPTIONS

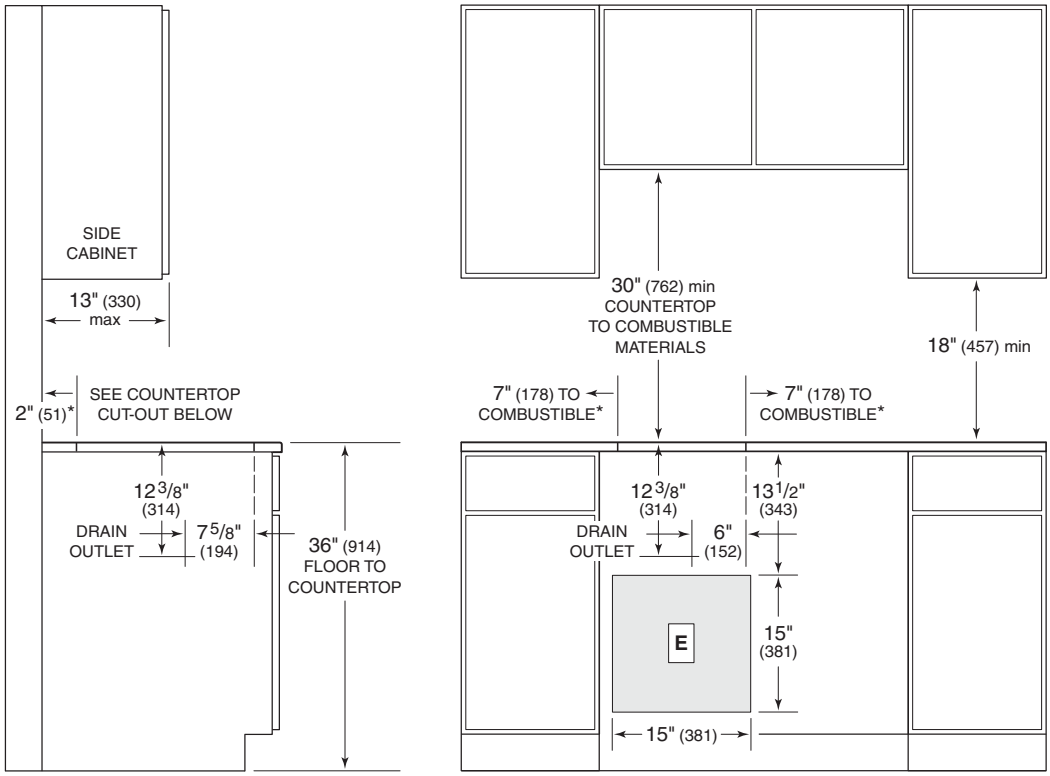
The 5/8" (16) outlet from the steamer valve will accept a drain hose that must flow downward to, and tie into, an existing sink drain. A separate drain with a freefall may also be installed, or a heat-resistant receptacle may be placed under the drain outlet for drainage.

⚠ WARNING

The steamer module must be installed at least 15" (381) from a Wolf fryer module. Contact between water and hot oil may cause burns from steam and hot oil.

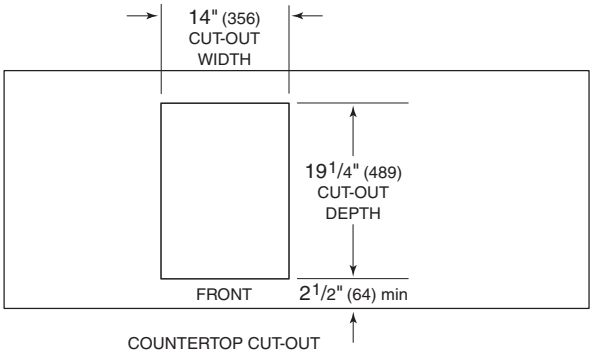
Electric Fryer

STANDARD INSTALLATION



**Minimum clearance from cooktop cut-out to combustible materials up to 18" (457) above countertop.*

NOTE: Fryer module must be installed in base cabinet with access to valve at bottom of unit to drain oil into heat-resistant receptacle. Application shown allows for installation of two 15" (381) modules side by side.



DRAIN CONNECTION

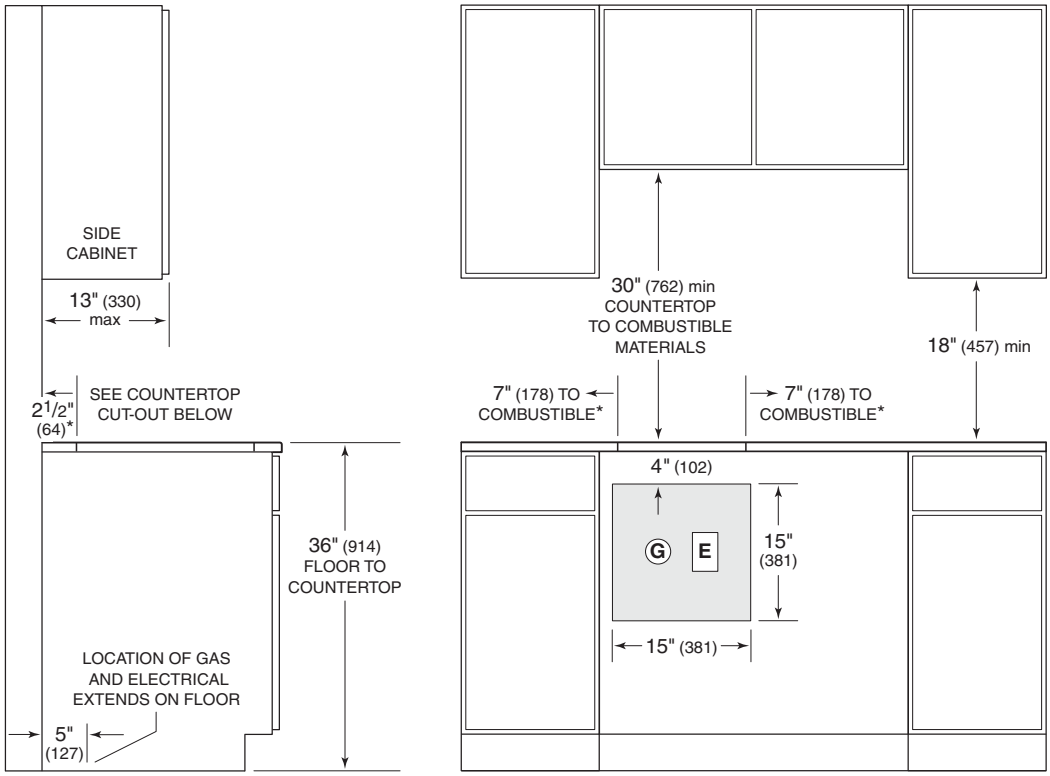
The fryer module must be installed in a base cabinet with access to the manual valve at the bottom of the unit to drain oil into a heat-resistant receptacle.

⚠ WARNING

The fryer module must be installed at least 15" (381) from any open-flame cooking device or a Wolf steamer module. The open flame may cause ignition of oil, and contact between water and hot oil may cause burns.

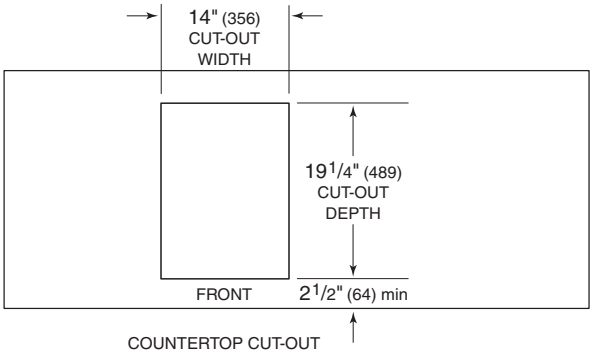
Multi-Function Cooktop

STANDARD INSTALLATION



**Minimum clearance from cooktop cut-out to combustible materials up to 18" (457) above countertop.*

NOTE: Application shown allows for installation of two 15" (381) modules side by side.



MODEL DF606F

Dual Fuel Ranges.

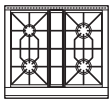
Discover a new world of cooking—the best of two worlds, actually—with a Wolf dual fuel range. Topside, gas cooking in all its glory, with the fine control of dual-stacked, sealed burners and options that include the remarkable French top. Below, that marvel of culinary technology, the Wolf convection electric oven. Its two fans and four heating elements let you select from 10 cooking modes so you can choose the one precisely suited to the dish you're preparing. Ovens are self-cleaning. With a variety of range widths to choose from, kitchens large and small become gateways to the exciting new world of dual fuel cooking. All models are constructed of stainless steel and can be ordered in natural or LP gas.

KEY FEATURES

- Dual-stacked, sealed burners for precise control and easy cleanup.
- Patented digital oven control knob.
- Dual convection: two fans for even heat distribution.
- Ten cooking modes, including the bake stone and dehydration kits for precise, easy-to-use control.
- Flame recognition and automatic reignition for safety and ease of use.
- Full-extension bottom rack for easier access to foods.
- Spring and damper door hinge for quiet, effortless opening and closing.

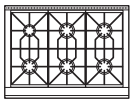
CONFIGURATIONS

30" (762)

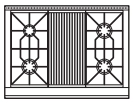


DF304

36" (914)



DF366



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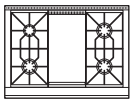
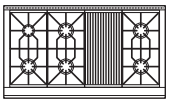
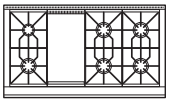


DF364G

48" (1219)



DF486C



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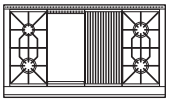

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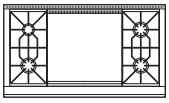

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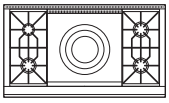
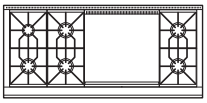


DF484F

60" (1527)



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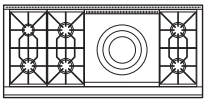

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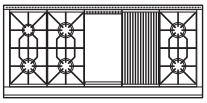

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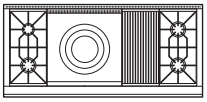

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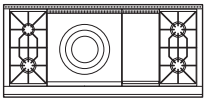
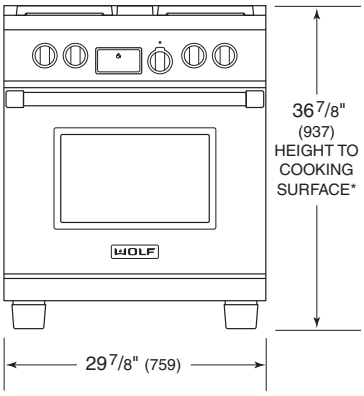


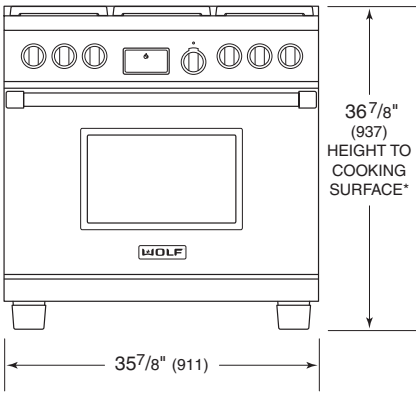
DF604GF

Dual Fuel Ranges

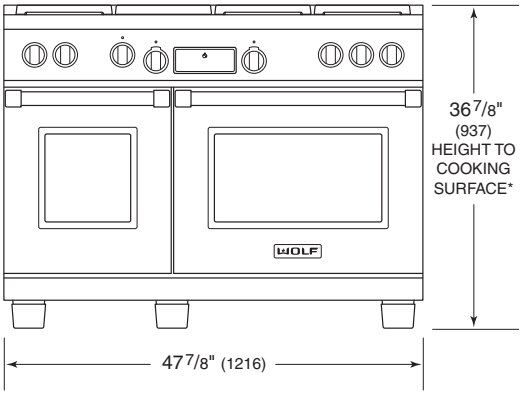
30" (762) RANGE



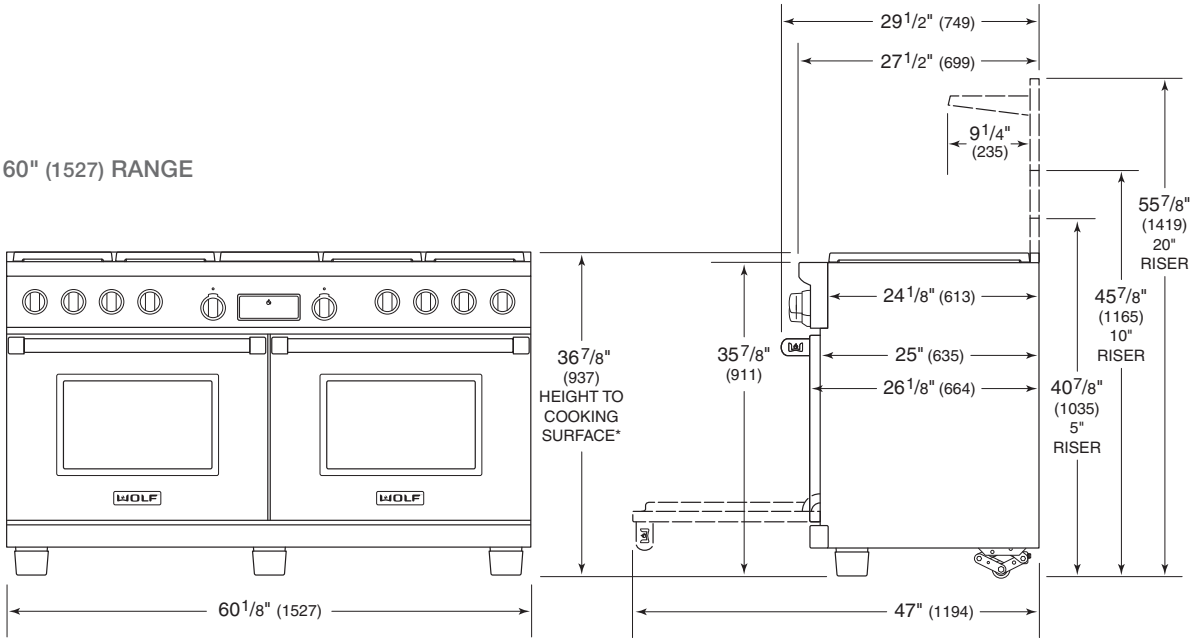
36" (914) RANGE



48" (1219) RANGE



60" (1527) RANGE



*LEGS AND CASTERS ALLOW FOR HEIGHT ADJUSTMENT UP TO 39" (991)

SIDE VIEW—ALL RANGES

Planning Information

Available in four widths, Wolf dual fuel ranges are designed to fit a 30" (762), 36" (914), 48" (1219) or 60 1/4" (1530) opening.

IMPORTANT NOTE: When installing against a combustible surface, a minimum 10" (254) riser is required for a 36" (914) dual fuel range with charbroiler or griddle and all 48" (1219) and 60" (1524) models. Follow all minimum clearances to combustible surfaces shown in the installation illustrations on the following pages.

It is recommended that you use a Wolf pro ventilation hood or hood liner with the dual fuel range. If the range is to be installed without ventilation, a 36" (914) minimum clearance, 44" (1118) for charbroiler, from countertop to combustible materials above the range is required. Refer to page 101 for pro ventilation.

Oven Specifications			
INTERIOR CAPACITY			CU FT (L)
18" (457) Oven			2.5 (71)
30" (762) Oven			4.5 (127)
36" (914) Oven			5.4 (153)
INTERIOR DIMENSIONS	W	H	D
18" (457) Oven	14" (356)	16 1/2" (419)	19" (483)
30" (762) Oven	25" (635)	16 1/2" (419)	19" (483)
36" (914) Oven	30" (762)	16 1/2" (419)	19" (483)

Burner Rating	Btu (kW)	Btu (kW)
SURFACE BURNERS	HIGH	SIMMER
Large	15,000 (4.4)	950 (.3)
(1) Small	9,200 (2.7)	325 (.1)
OPTIONAL FEATURES	NATURAL	LP
Infrared Charbroiler	16,000 (4.7)	16,000 (4.7)
Infrared Griddle	15,000 (4.4)	13,000 (3.8)
Double Griddle	30,000 (8.8)	26,000 (7.6)
French Top	15,000 (4.4)	15,000 (4.4)

ELECTRICAL AND GAS REQUIREMENTS

Wolf dual fuel ranges have a terminal block that allows for a 3-wire or 4-wire installation. A separate, grounded 240/208 V AC, 60 Hz electrical supply is required with its own circuit breaker. Single oven ranges require a 30 amp service, and a 50 amp service is required for ranges with double ovens. Total amps are 21 for single oven ranges and 42.5 for double oven ranges.

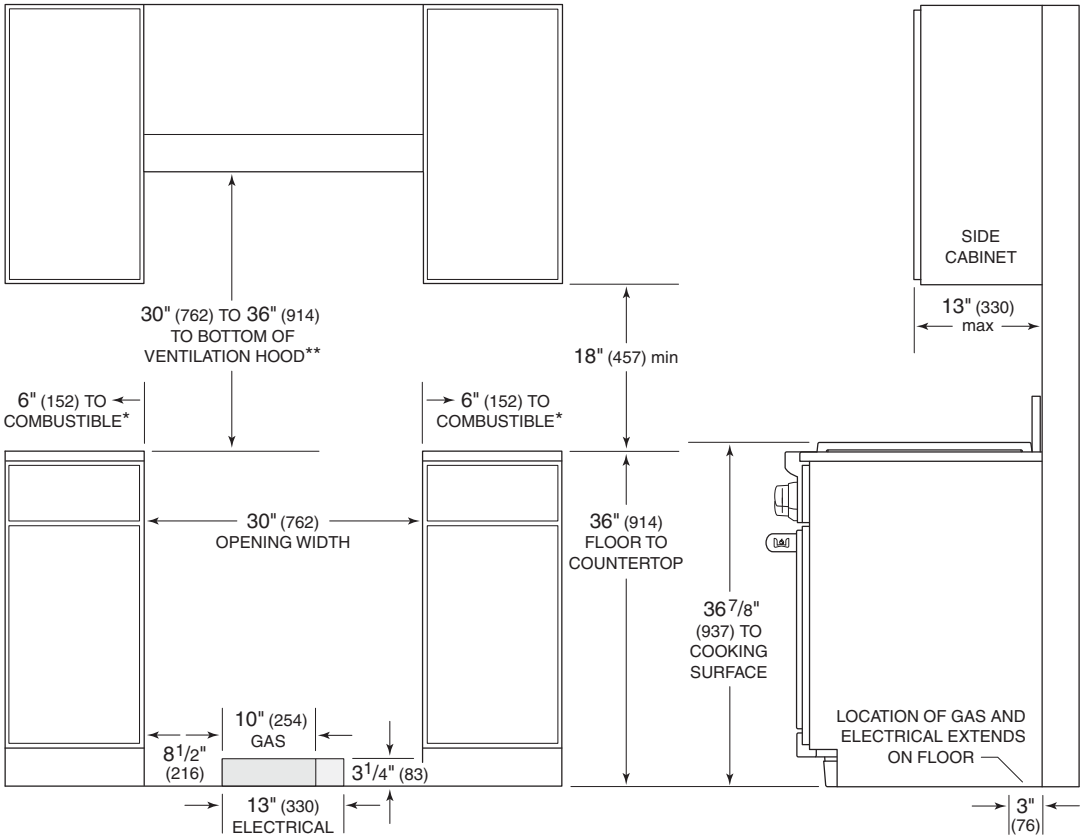
A gas supply line of 3/4" rigid pipe must be provided to the range. If local codes permit, a certified, 3' (.9 m) long, 1/2" or 3/4" ID flexible metal appliance connector is recommended to connect the range to the gas supply line.

Wolf dual fuel ranges are designed to operate on natural gas at 5" (12.5 mb) WC pressure or LP gas at 10" (25 mb) WC pressure. The minimum line pressure is 7" (17.5 mb) WC for natural gas and 11" (27.4 mb) WC for LP gas. The maximum gas supply pressure to the regulator should never exceed 14" (34.9 mb) WC, .5 psi (3.5 kPa).

Wolf natural gas ranges will function up to an altitude of 10,250' (3124 m) without any adjustment. LP gas ranges will function up to 8,600' (2621 m) without adjustment. If the installation exceeds these elevations, contact your authorized Wolf dealer for a high altitude conversion kit.

30" (762) Dual Fuel Range

INSTALLATION

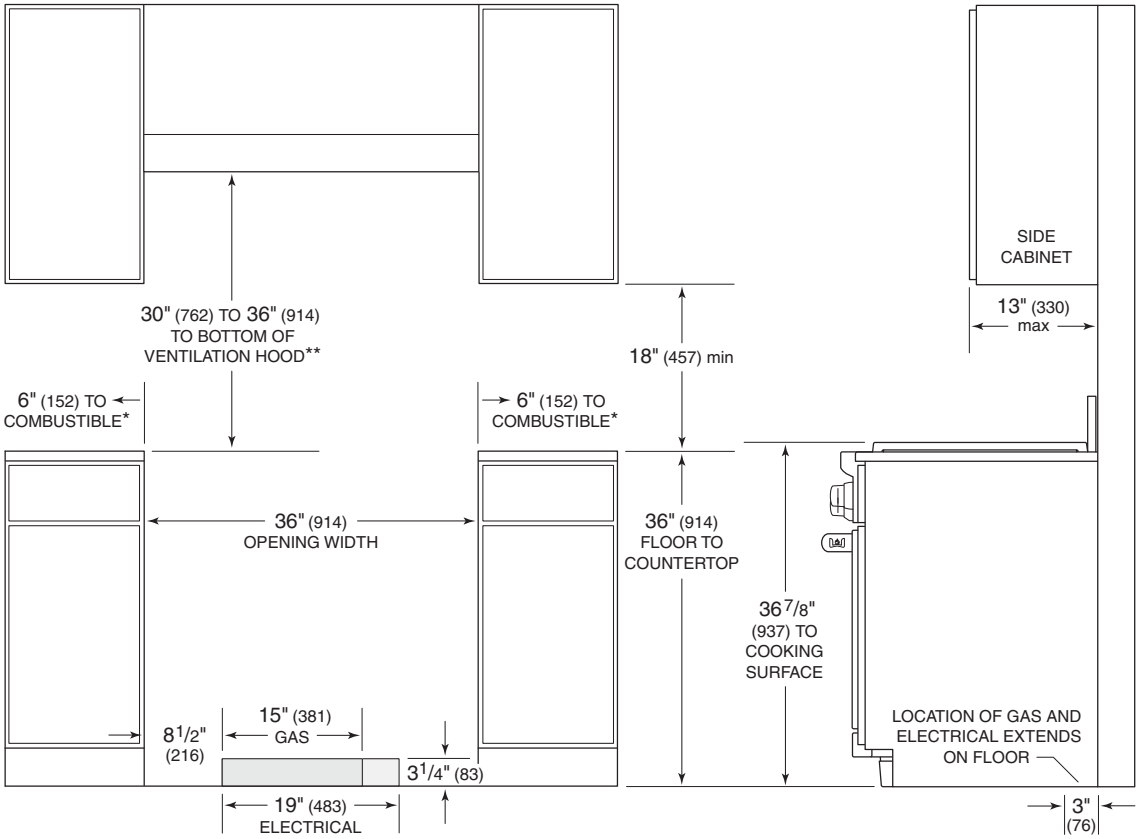

SIDE CABINET
13" (330) max
30" (762) TO 36" (914) TO BOTTOM OF VENTILATION HOOD**
18" (457) min
6" (152) TO COMBUSTIBLE*
6" (152) TO COMBUSTIBLE*
30" (762) OPENING WIDTH
36" (914) FLOOR TO COUNTERTOP
36 7/8" (937) TO COOKING SURFACE
10" (254) GAS
8 1/2" (216)
3 1/4" (83)
13" (330) ELECTRICAL
LOCATION OF GAS AND ELECTRICAL EXTENDS ON FLOOR
3" (76)

**Minimum clearance from rough opening to combustible materials up to 18" (457) above countertop.*
***36" (914) minimum clearance from countertop to combustible materials without ventilation hood.*

NOTE: For island installations, 12" (305) minimum clearance from back of range to combustible rear wall above countertop.

36" (914) Dual Fuel Range

INSTALLATION

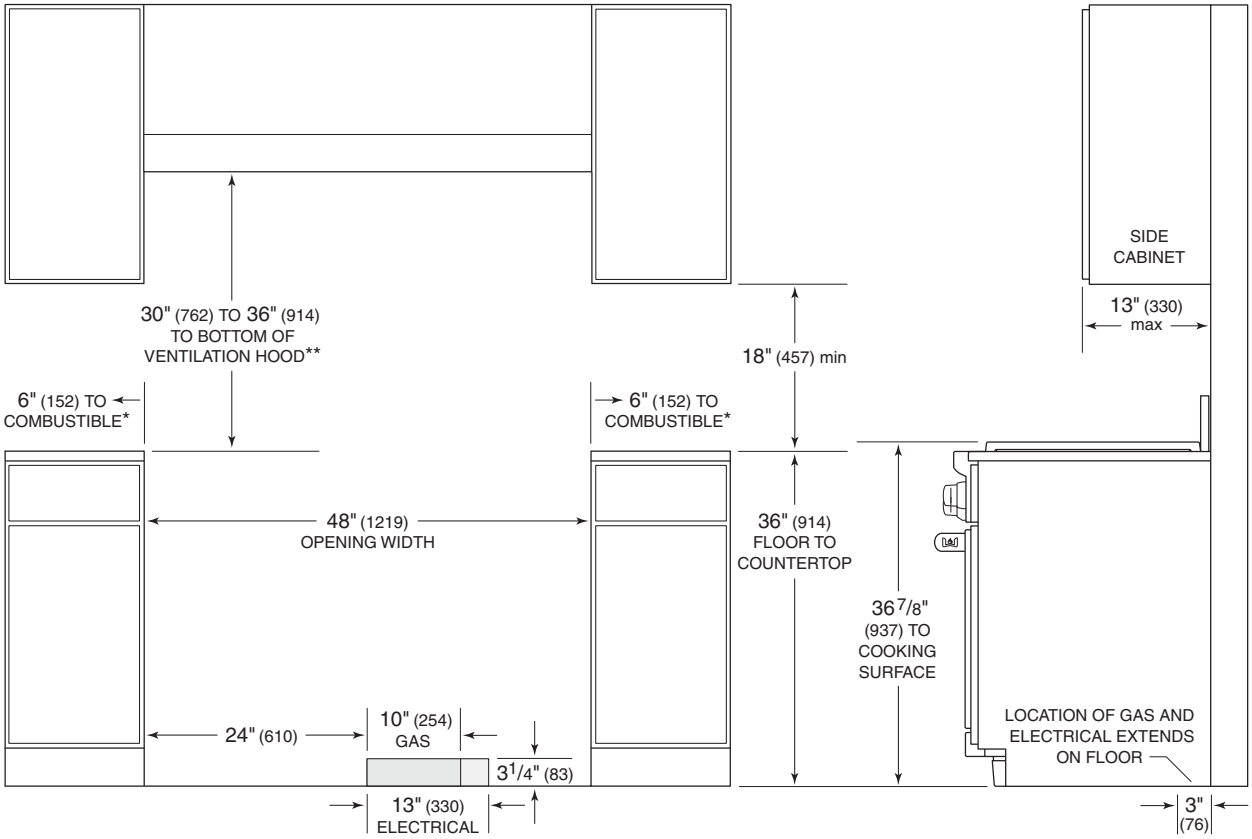


**Minimum clearance from rough opening to combustible materials up to 18" (457) above countertop.*
***36" (914) minimum clearance, 44" (1118) for charbroiler, from countertop to combustible materials without ventilation hood.*

NOTE: For island installations, 12" (305) minimum clearance from back of range to combustible rear wall above countertop.

48" (1219) Dual Fuel Range

INSTALLATION

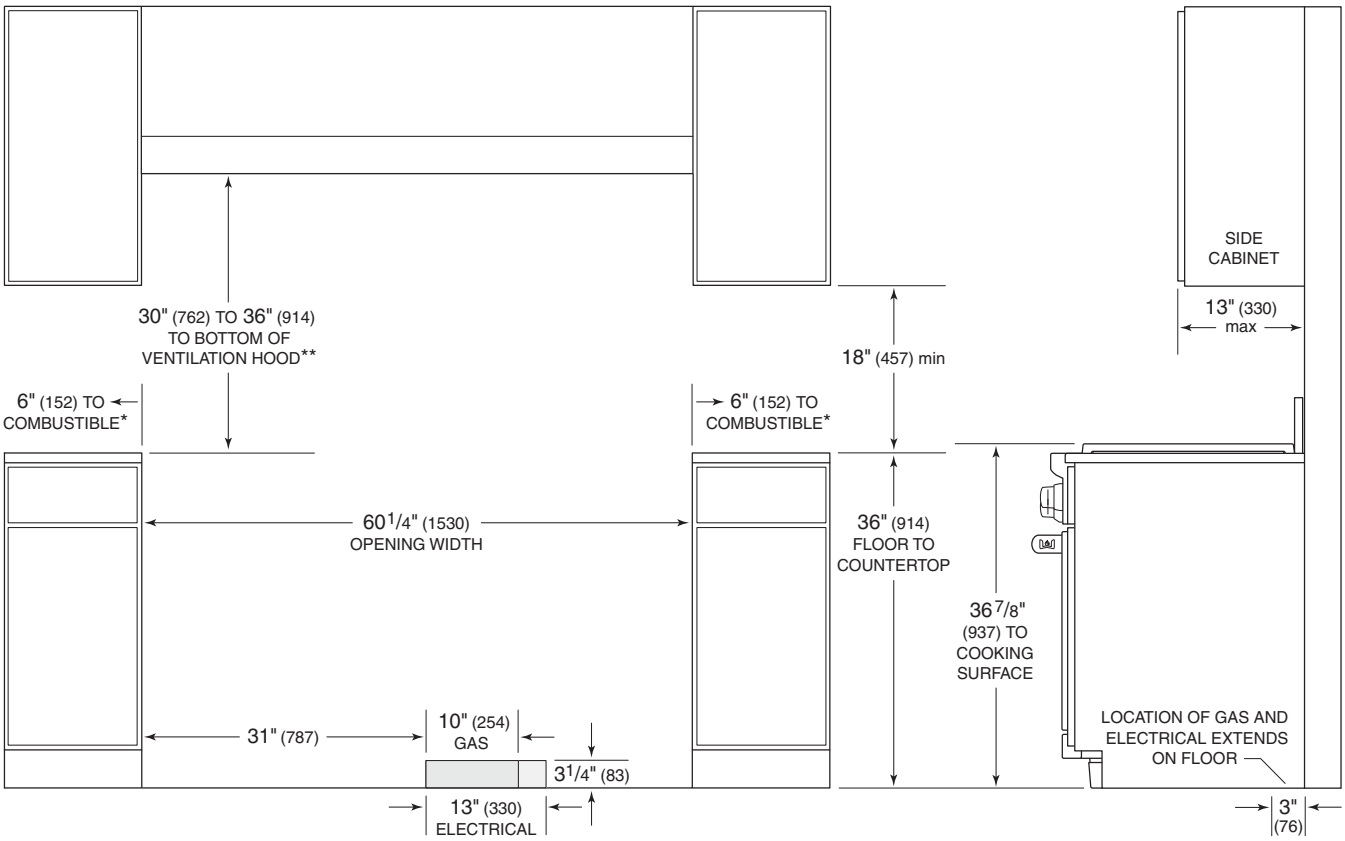


**Minimum clearance from rough opening to combustible materials up to 18" (457) above countertop.*
***36" (914) minimum clearance, 44" (1118) for charbroiler, from countertop to combustible materials without ventilation hood.*

NOTE: For island installations, 12" (305) minimum clearance from back of range to combustible rear wall above countertop.

60" (1527) Dual Fuel Range

INSTALLATION



**Minimum clearance from rough opening to combustible materials up to 18" (457) above countertop.*
***36" (914) minimum clearance, 44" (1118) for charbroiler, from countertop to combustible materials without ventilation hood.*

NOTE: For island installations, 12" (305) minimum clearance from back of range to combustible rear wall above countertop.

Sealed Burner Rangetops.

Wolf sealed burner rangetops incorporate all the gas cooking features of a Wolf dual fuel range. Customize your rangetop with your preferred combination of burners (from four to six), infrared griddle or charbroiler, or the remarkable French top. Compared with conventional electric elements, the infrared elements of the charbroiler and griddle are a revelation. They preheat almost instantly, distribute heat more evenly and deliver fast temperature recovery after food is placed on the surface. All sealed burner rangetop models are constructed of stainless steel and can be ordered in natural or LP gas.

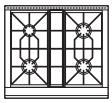
MODEL SRT364C

KEY FEATURES

- Dual-stacked, sealed burners for precise control and easy cleanup.
- Optional configurations including: infrared charbroiler, griddle and French top.
- Flame recognition and automatic reignition for safety and ease of use.
- Signature red or black control knobs with infinite control.

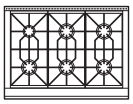
CONFIGURATIONS

30" (762)

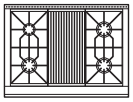


SRT304

36" (914)



SRT366



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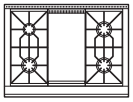
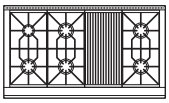
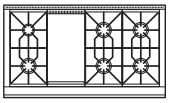


SRT364G

48" (1219)



SRT486C



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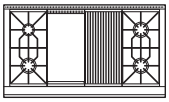

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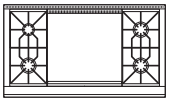

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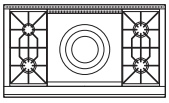
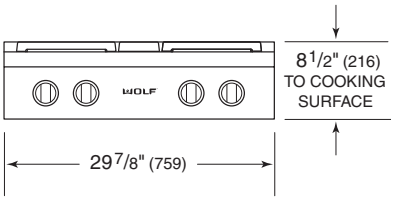


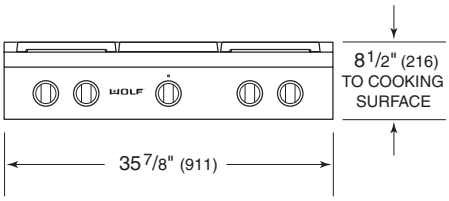
SRT484F

Sealed Burner Rangetops

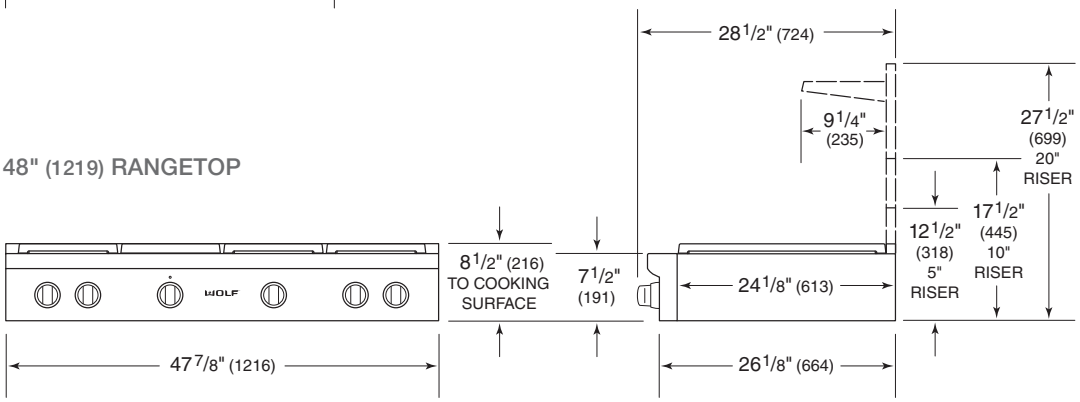
30" (762) RANGETOP



36" (914) RANGETOP



48" (1219) RANGETOP



SIDE VIEW—ALL RANGETOPS

Planning Information

Available in three widths, Wolf sealed burner rangetops are designed to fit a 30" (762), 36" (914) or 48" (1219) opening.

The platform must be able to support 200 lbs (91 kg) for a 30" (762) rangetop, 250 lbs (113 kg) for a 36" (914) rangetop and 300 lbs (136 kg) for a 48" (1219) rangetop. The platform must include a cut-out at the right rear for gas supply and electrical connections.

IMPORTANT NOTE: When installing against a combustible surface, a minimum 5" (127) riser is required for model SRT366, and a minimum 10" (254) riser is required for 36" (914) and 48" (1219) sealed burner rangetops with a charbroiler or griddle. Follow all minimum clearances to combustible surfaces shown in the installation illustrations on the following pages.

It is recommended that you use a Wolf pro ventilation hood or hood liner with the sealed burner rangetop. If the rangetop is to be installed without ventilation, a 36" (914) minimum clearance, 44" (1118) for charbroiler, from countertop to combustible materials above the rangetop is required. Refer to page 101 for pro ventilation.

A downdraft can be used with models SRT304 and SRT366. An accessory trim kit is necessary for this installation. Contact your authorized Wolf dealer for details.

Burner Rating	Btu (kW)	Btu (kW)
SURFACE BURNERS	HIGH	SIMMER
Large	15,000 (4.4)	950 (.3)
(1) Small	9,200 (2.7)	325 (.1)
OPTIONAL FEATURES	NATURAL	LP
Infrared Charbroiler	16,000 (4.7)	16,000 (4.7)
Infrared Griddle	15,000 (4.4)	13,000 (3.8)
Double Griddle	30,000 (8.8)	26,000 (7.6)
French Top	15,000 (4.4)	15,000 (4.4)

ELECTRICAL AND GAS REQUIREMENTS

Wolf sealed burner rangetops require a 110/120 V AC, 50/60 Hz electrical supply to operate the electronic ignition system. The 6' (1.8 m) power cord is equipped with a 3-prong, grounded plug for protection against shock hazard. The service should have its own 15 amp circuit breaker.

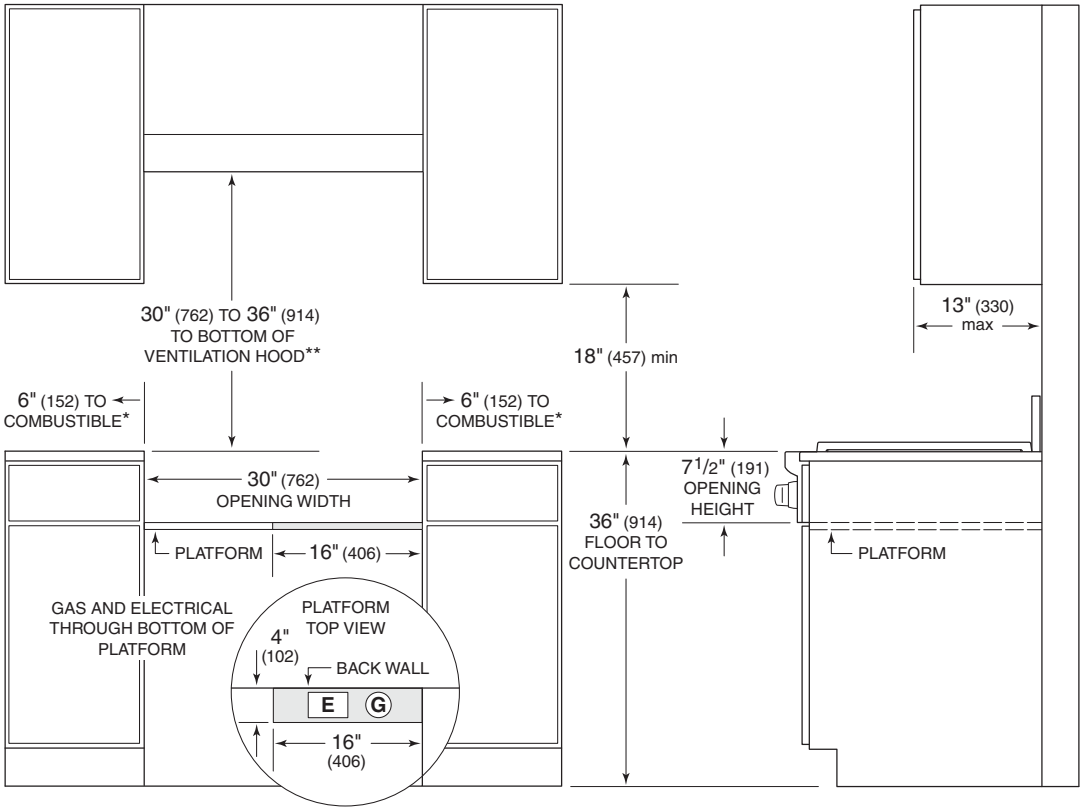
A gas supply line of 3/4" rigid pipe must be provided to the rangetop. If local codes permit, a certified, 3' (.9 m) long, 1/2" or 3/4" ID flexible metal appliance connector is recommended to connect the rangetop to the gas supply line.

Wolf sealed burner rangetops are designed to operate on natural gas at 5" (12.5 mb) WC pressure or LP gas at 10" (25 mb) WC pressure. The minimum line pressure is 7" (17.5 mb) WC for natural gas and 11" (27.4 mb) WC for LP gas. The maximum gas supply pressure to the regulator should never exceed 14" (34.9 mb) WC, .5 psi (3.5 kPa).

Wolf natural gas rangetops will function up to an altitude of 10,250' (3124 m) without any adjustment. LP gas rangetops will function up to 8,600' (2621 m) without adjustment. If the installation exceeds these elevations, contact your authorized Wolf dealer for a high altitude conversion kit.

30" (762) Sealed Burner Rangetop

INSTALLATION

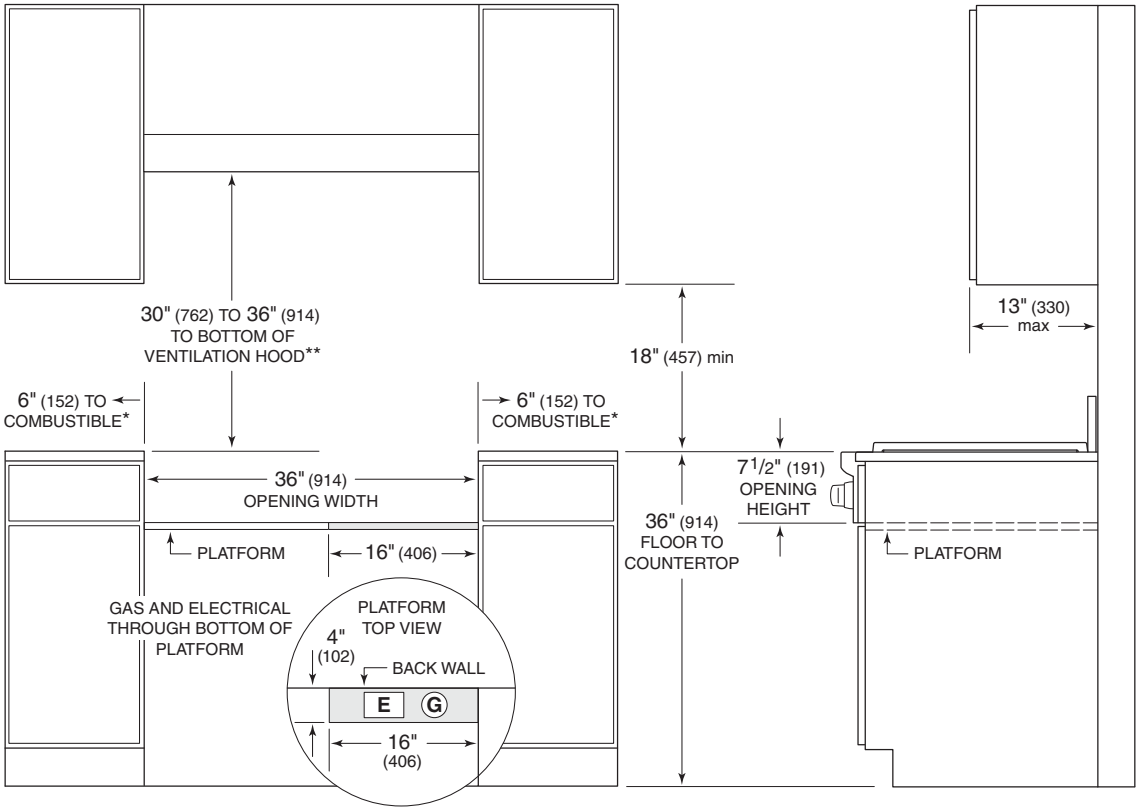


**Minimum clearance from rough opening to combustible materials up to 18" (457) above countertop.*
***36" (914) minimum clearance from countertop to combustible materials without ventilation hood.*

NOTE: For island installations, 12" (305) minimum clearance from back of rangetop to combustible rear wall above countertop.

36" (914) Sealed Burner Rangetop

INSTALLATION

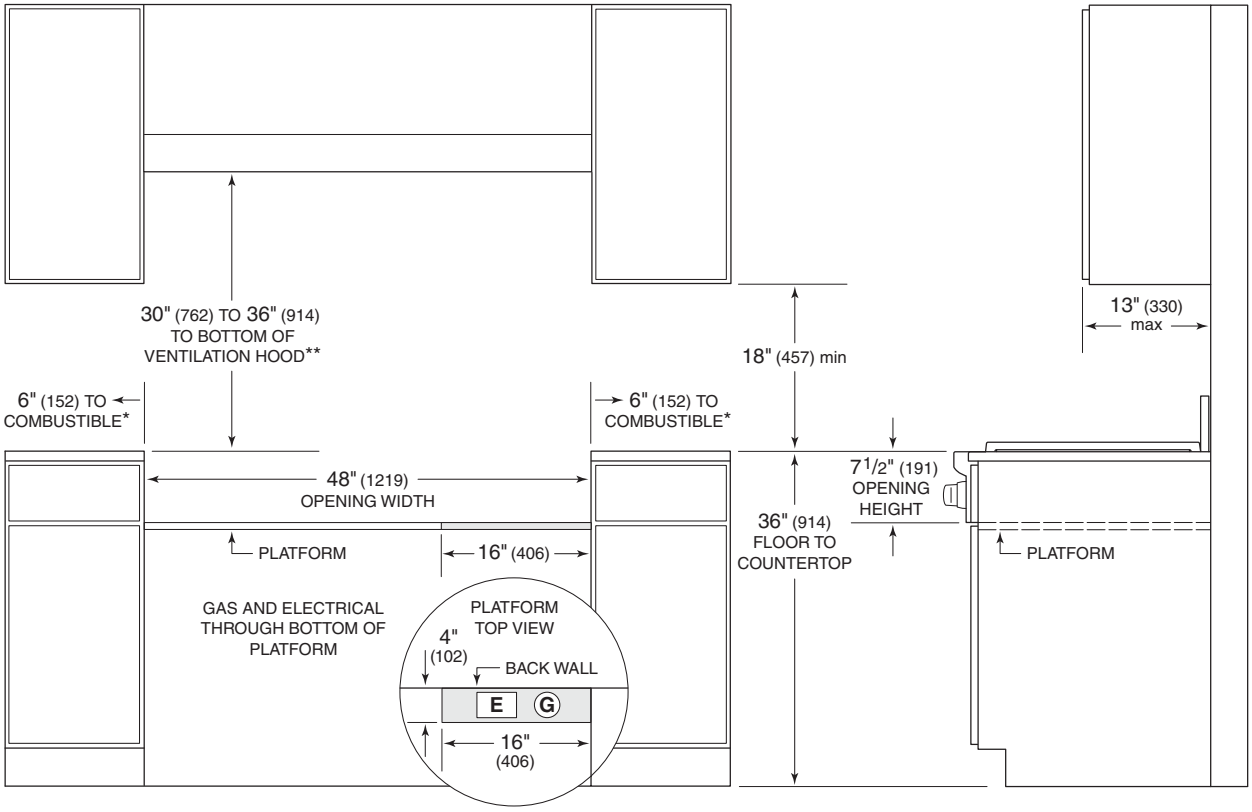


**Minimum clearance from rough opening to combustible materials up to 18" (457) above countertop.*
***36" (914) minimum clearance, 44" (1118) for charbroiler, from countertop to combustible materials without ventilation hood.*

NOTE: For island installations, 12" (305) minimum clearance from back of rangetop to combustible rear wall above countertop.

48" (1219) Sealed Burner Rangetop

INSTALLATION



**Minimum clearance from rough opening to combustible materials up to 18" (457) above countertop.*
***36" (914) minimum clearance, 44" (1118) for charbroiler, from countertop to combustible materials without ventilation hood.*

NOTE: For island installations, 12" (305) minimum clearance from back of rangetop to combustible rear wall above countertop.

Gas Ranges. More than seven decades in the crucible of restaurant kitchens have perfected the form, function and sheer durability of our gas ranges. These precision instruments are as noteworthy for their range of sizes and features as for their exhilarating performance. Standard features include an infrared broiler and convection baking. Dual brass burners go from extremely low flame for simmering to furnace-like 16,000 Btu heat for searing. Options include infrared griddle, charbroiler and the innovative French top. All gas range models are constructed of stainless steel and can be ordered in natural or LP gas.

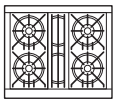
MODEL R364G

KEY FEATURES

- Gas convection oven for even heat distribution.
- Dual brass burners delivering 500 to 16,000 Btu.
- Infrared broiler with ultrafast preheating.
- Flame recognition and automatic reignition for safety and ease of use.
- Porcelain-coated, cast-iron grates for easy cleaning and durability.
- Signature red or black control knobs with infinite control.

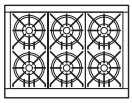
CONFIGURATIONS

30" (762)

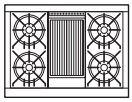


R304

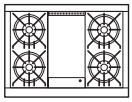
36" (914)



R366

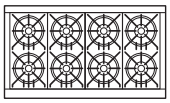


R364C



R364G

48" (1219)



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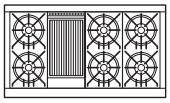

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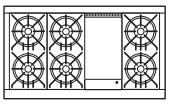

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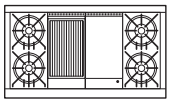

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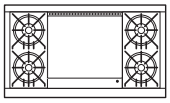

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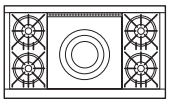
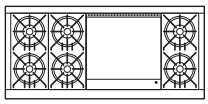


R484F

60" (1527)



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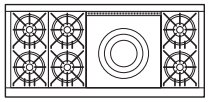

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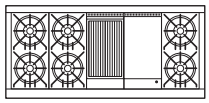

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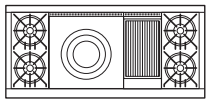

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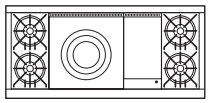
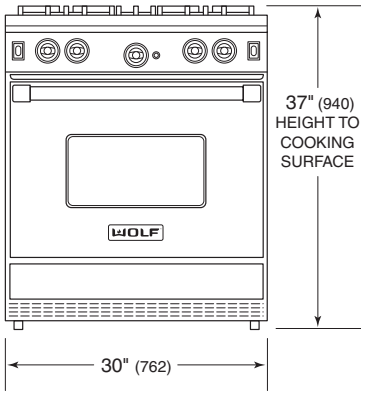


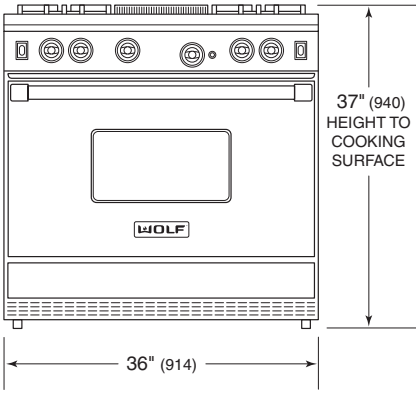
R604GF

Gas Ranges

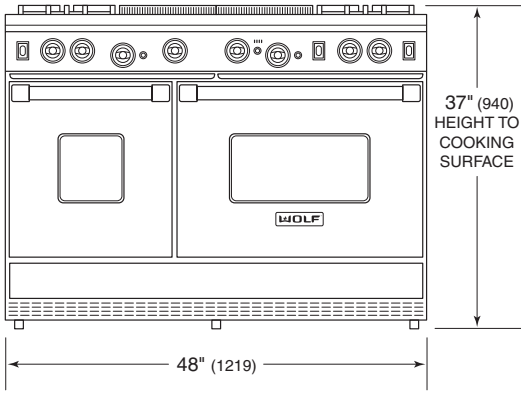
30" (762) RANGE



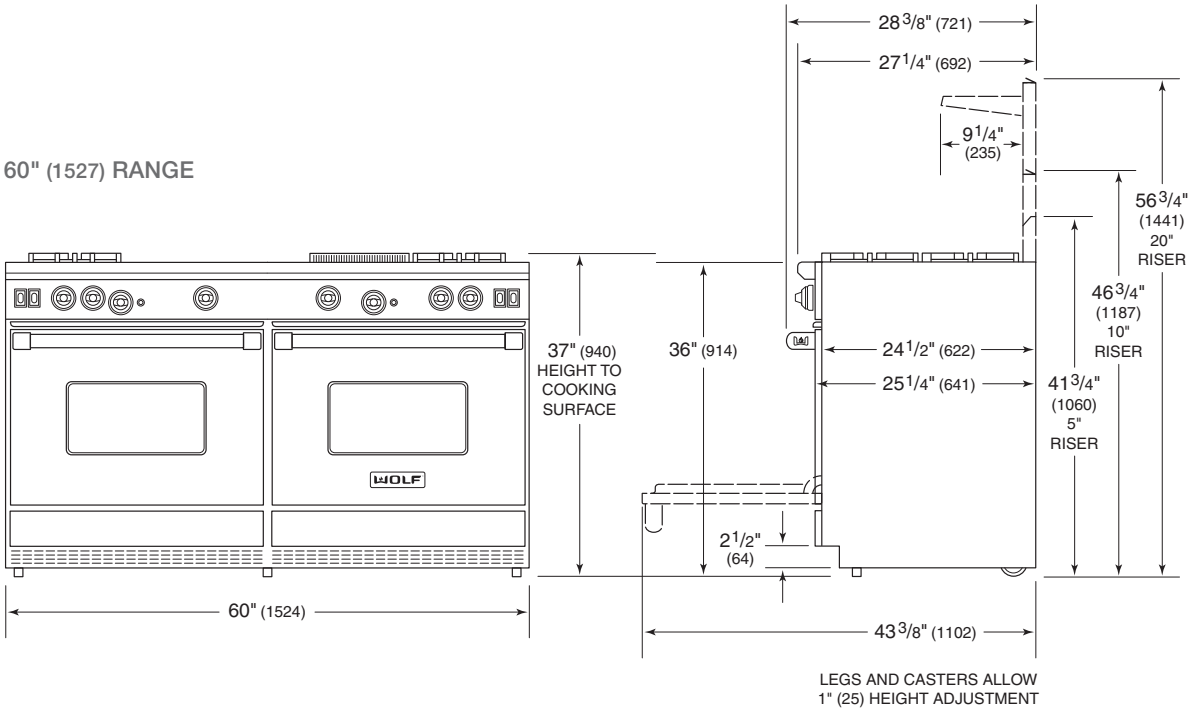
36" (914) RANGE



48" (1219) RANGE



60" (1527) RANGE



SIDE VIEW—ALL RANGES

Planning Information

Wolf gas ranges come in 30" (762), 36" (914), 48" (1219) and 60" (1524) widths.

IMPORTANT NOTE: A minimum 5" (127) riser is required when installing a gas range against a combustible surface. A minimum 10" (254) riser is required when installing a gas range with a charbroiler or griddle against a combustible surface. Follow all minimum clearances to combustible surfaces shown in the installation illustrations on the following pages.

It is recommended that you use a Wolf pro ventilation hood or hood liner with the gas range. If the range is to be installed without ventilation, a 36" (914) minimum clearance, 44" (1118) for charbroiler, from countertop to combustible materials above the range is required. Refer to page 101 for pro ventilation.

Oven Specifications			
INTERIOR CAPACITY			**CU FT (L)**
18" (457) Oven			2.5 (71)
30" (762) Oven			4.4 (125)
36" (914) Oven			5.5 (156)
INTERIOR DIMENSIONS	**W**	**H**	**D**
18" (457) Oven	13 1/2" (343)	18 5/8" (473)	17" (432)
30" (762) Oven	24" (610)	18 5/8" (473)	17" (432)
36" (914) Oven	30" (762)	18 5/8" (473)	17" (432)

Burner Rating	Btu (kW)	Btu (kW)
SURFACE BURNERS	**HIGH**	**SIMMER**
4–8 Burners	16,000 (4.7)	500 (.1)
OPTIONAL FEATURES		**BTU (KW)**
Infrared Charbroiler		16,000 (4.7)
Infrared Griddle		18,000 (5.3)
Double Griddle		36,000 (10.6)
French Top		15,000 (4.4)
OVEN BURNERS		**BTU (KW)**
18" (457) Oven Burner		18,000 (5.3)
30" (762) / 36" (914) Oven Burner		30,000 (8.8)
Infrared Broiler		18,000 (5.3)

ELECTRICAL AND GAS REQUIREMENTS

Wolf gas ranges require a 110/120 V AC, 50/60 Hz electrical supply to operate the electronic ignition system. The 6' (1.8 m) power cord is equipped with a 3-prong, grounded plug for protection against shock hazard. The service should have its own 15 amp circuit breaker.

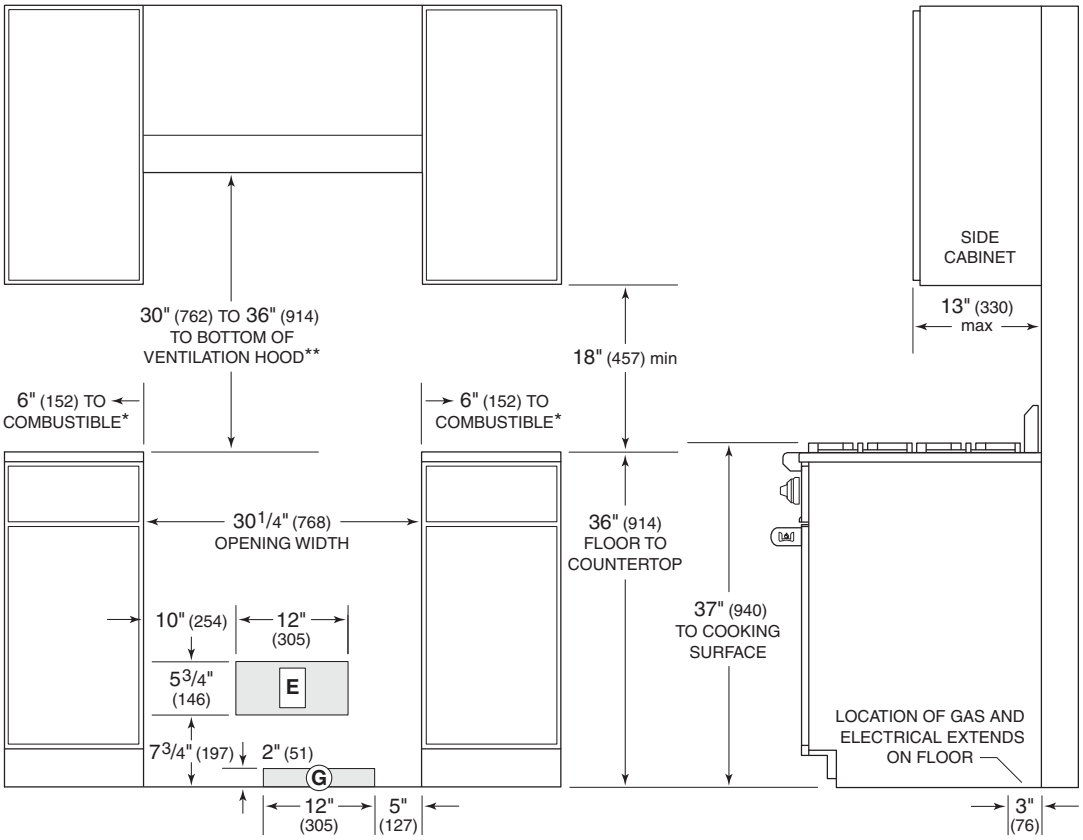
A gas supply line of 3/4" rigid pipe must be provided to the range. If local codes permit, a certified, 3' (.9 m) long, 1/2" or 3/4" ID flexible metal appliance connector is recommended to connect the range to the gas supply line.

Wolf gas ranges are designed to operate on natural gas at 5" (12.5 mb) WC pressure or LP gas at 10" (25 mb) WC pressure. The minimum line pressure is 7" (17.5 mb) WC for natural gas and 11" (27.4 mb) WC for LP gas. The maximum gas supply pressure to the regulator should never exceed 14" (34.9 mb) WC, .5 psi (3.5 kPa).

Wolf natural and LP gas ranges will function up to 10,250' (3124 m) in altitude without any adjustment. If the installation is above 10,250' (3124 m), contact your authorized Wolf dealer for a high altitude conversion kit.

30" (762) Gas Range

INSTALLATION

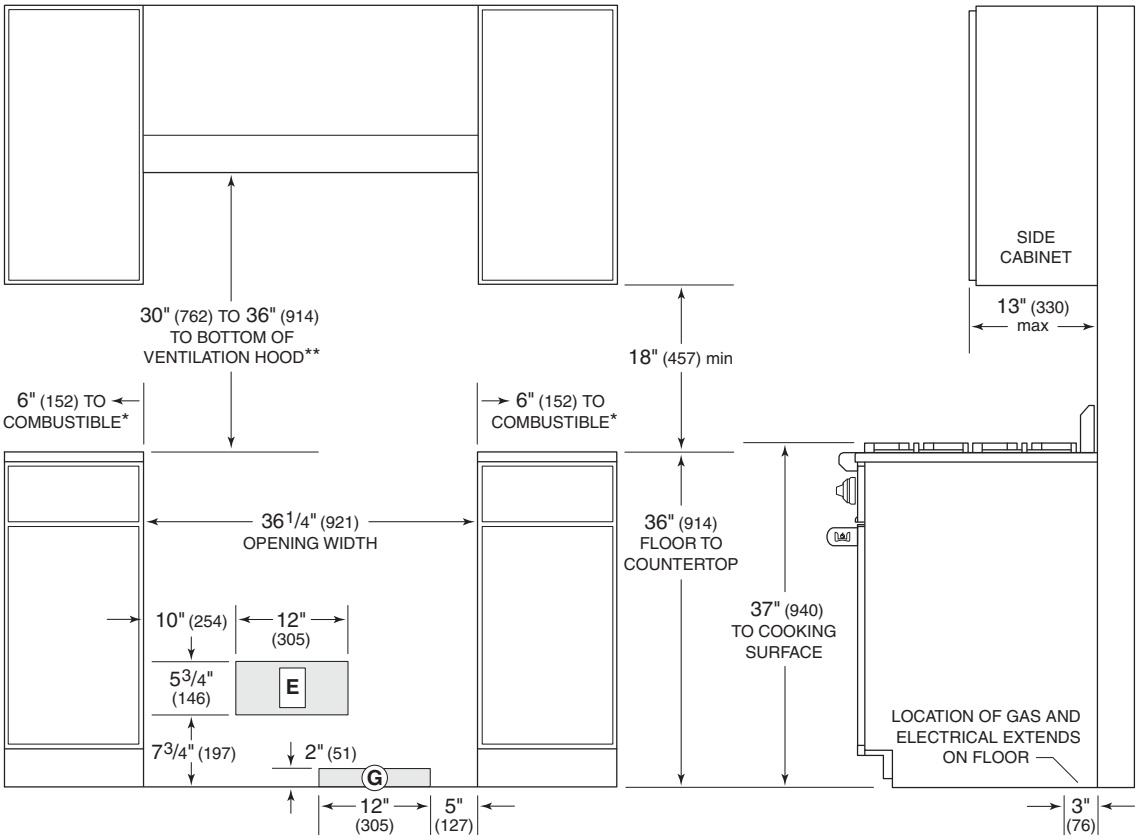


**Minimum clearance from rough opening to combustible materials up to 18" (457) above countertop.*
***36" (914) minimum clearance from countertop to combustible materials without ventilation hood.*

NOTE: For island installations, 12" (305) minimum clearance from back of range to combustible rear wall above countertop.

36" (914) Gas Range

INSTALLATION

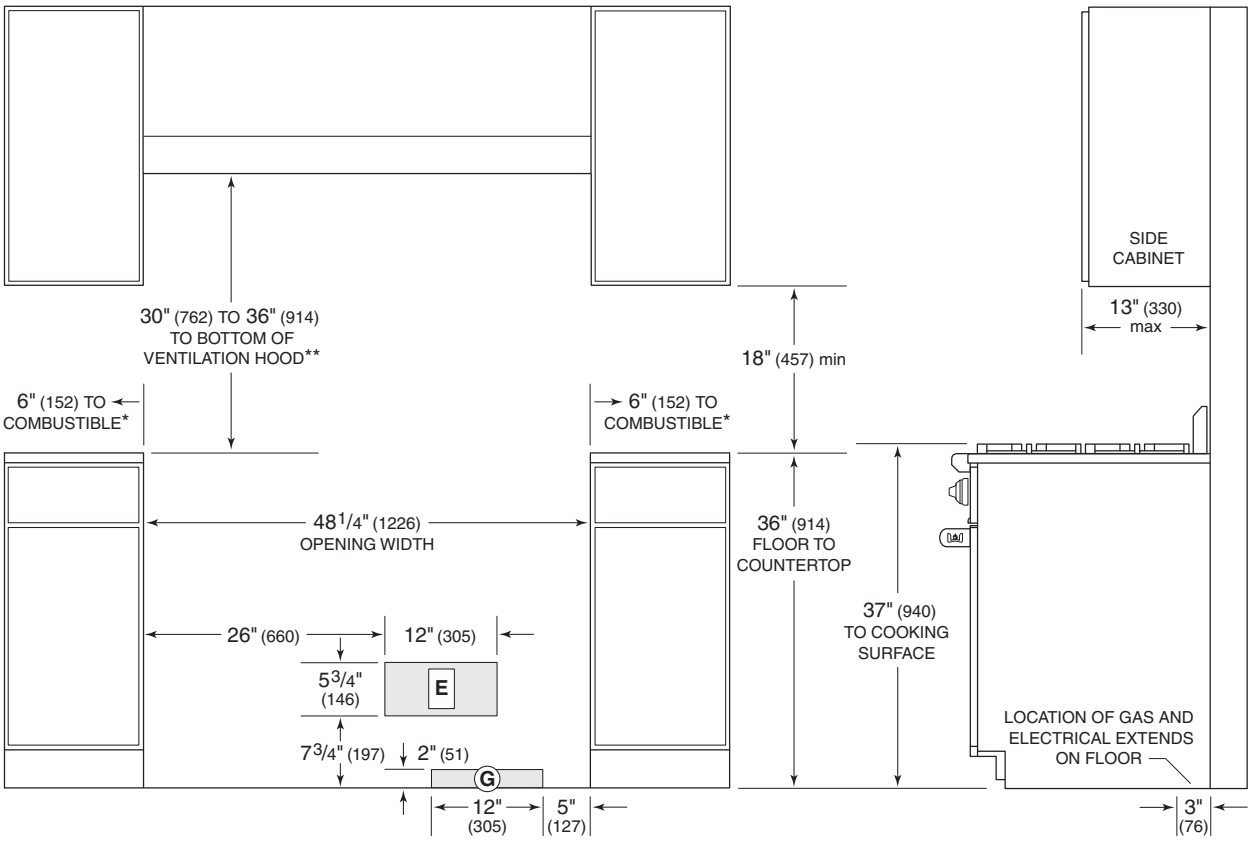


**Minimum clearance from rough opening to combustible materials up to 18" (457) above countertop.*
***36" (914) minimum clearance, 44" (1118) for charbroiler, from countertop to combustible materials without ventilation hood.*

NOTE: For island installations, 12" (305) minimum clearance from back of range to combustible rear wall above countertop.

48" (1219) Gas Range

INSTALLATION

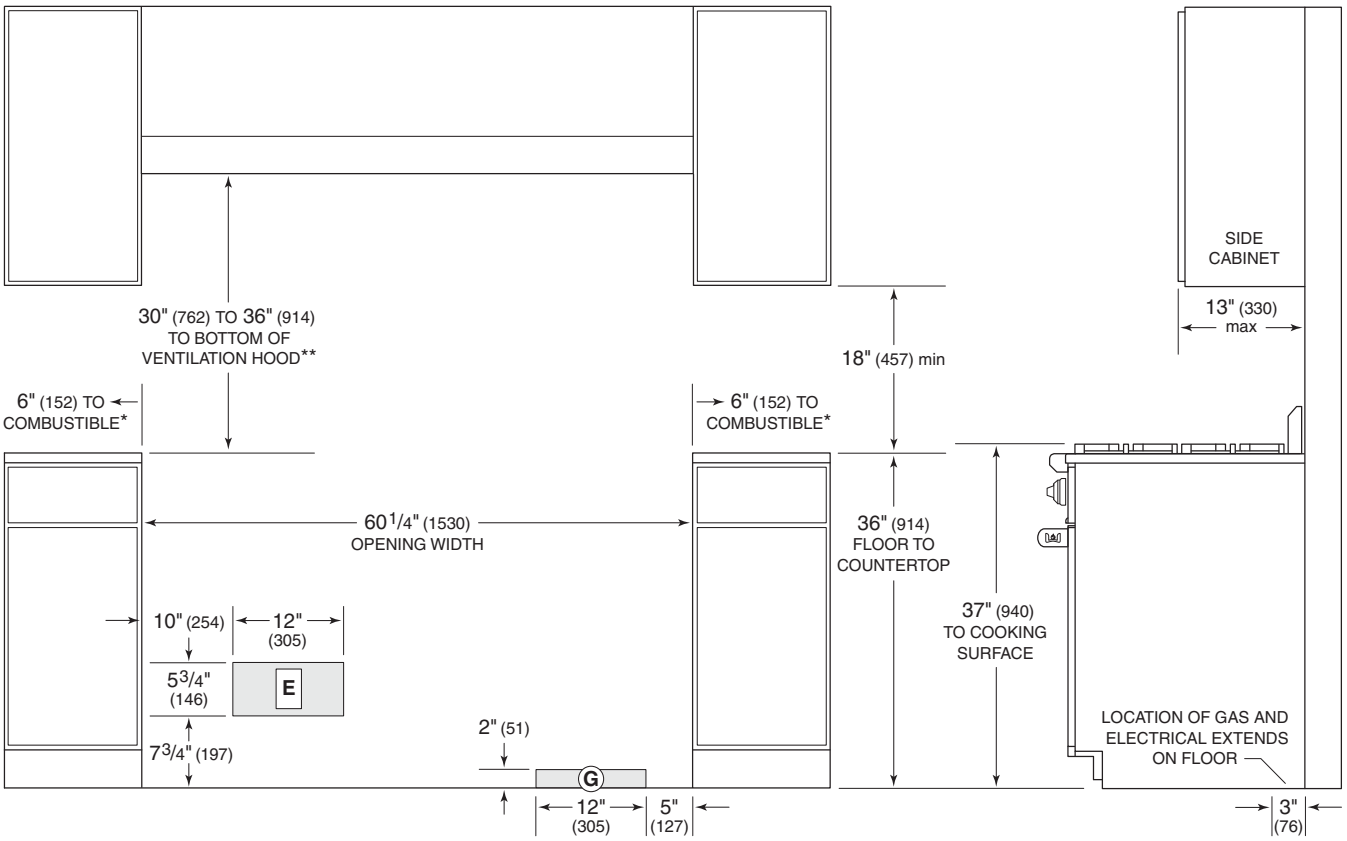


**Minimum clearance from rough opening to combustible materials up to 18" (457) above countertop.*
***36" (914) minimum clearance, 44" (1118) for charbroiler, from countertop to combustible materials without ventilation hood.*

NOTE: For island installations, 12" (305) minimum clearance from back of range to combustible rear wall above countertop.

60" (1527) Gas Range

INSTALLATION



**Minimum clearance from rough opening to combustible materials up to 18" (457) above countertop.*
***44" (1118) minimum clearance from countertop to combustible materials without ventilation hood.*

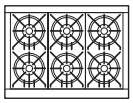
NOTE: For island installations, 12" (305) minimum clearance from back of range to combustible rear wall above countertop.

Gas Rangetops. Dual brass burners of the Wolf gas rangetops define power and control—from ultrahigh 16,000 Btu for boiling and searing to a low 500 Btu for simmering. Slide pots smoothly from burner to burner on the heavy-duty grates. The infrared elements of the charbroiler and griddle preheat quickly and deliver superior heat distribution and fast temperature recovery after food is placed on the surface. All gas rangetop models are constructed of stainless steel and can be ordered in natural or LP gas.

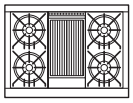
MODEL RT484CG

CONFIGURATIONS

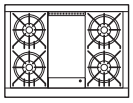
36" (914)



RT366

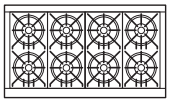


RT364C



RT364G

48" (1219)



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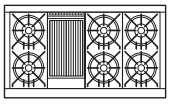

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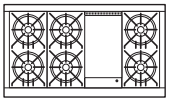
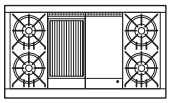


RT486G



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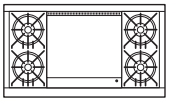

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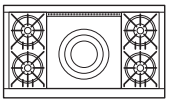


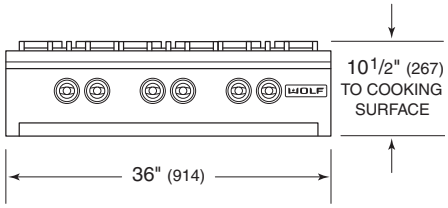
RT484F

KEY FEATURES

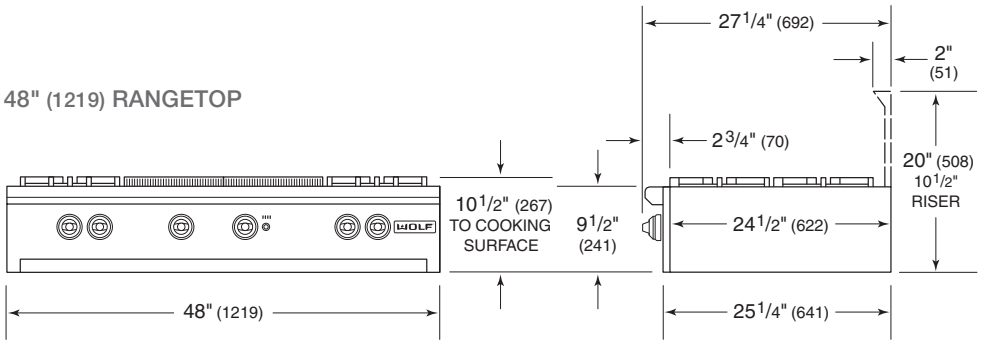
- Optional configurations including: infrared charbroiler, griddle and French top.
- Dual brass burners delivering 500 to 16,000 Btu.
- Flame recognition and automatic reignition for safety and ease of use.
- Porcelain-coated, cast-iron grates for easy cleaning and durability.
- Signature red or black control knobs with infinite control.

Gas Rangetops

36" (914) RANGETOP



48" (1219) RANGETOP



SIDE VIEW—ALL RANGETOPS

Planning Information

The platform must be able to support 250 lbs (113 kg) for a 36" (914) rangetop and 300 lbs (136 kg) for a 48" (1219) rangetop. The platform must include a cut-out at the center rear for gas supply and electrical connections.

IMPORTANT NOTE: In non-island applications, a riser is required when installing a gas rangetop against a combustible surface. Follow all minimum clearances to combustible surfaces shown in the installation illustrations.

It is recommended that you use a Wolf pro ventilation hood or hood liner with the gas rangetop. If the rangetop is to be installed without ventilation, a 36" (914) minimum clearance, 44" (1118) for charbroiler, from countertop to combustible materials above the rangetop is required. Refer to page 101 for pro ventilation.

Burner Rating	Btu (kW)	Btu (kW)
SURFACE BURNERS	HIGH	SIMMER
4–8 Burners	16,000 (4.7)	500 (.1)
OPTIONAL FEATURES		
Infrared Charbroiler		16,000 (4.7)
Infrared Griddle		18,000 (5.3)
Double Griddle		36,000 (10.6)
French Top		15,000 (4.4)

ELECTRICAL AND GAS REQUIREMENTS

Wolf gas rangetops require a 110/120 V AC, 50/60 Hz electrical supply to operate the electronic ignition system. The 6' (1.8 m) power cord is equipped with a 3-prong, grounded plug for protection against shock hazard. The service should have its own 15 amp circuit breaker.

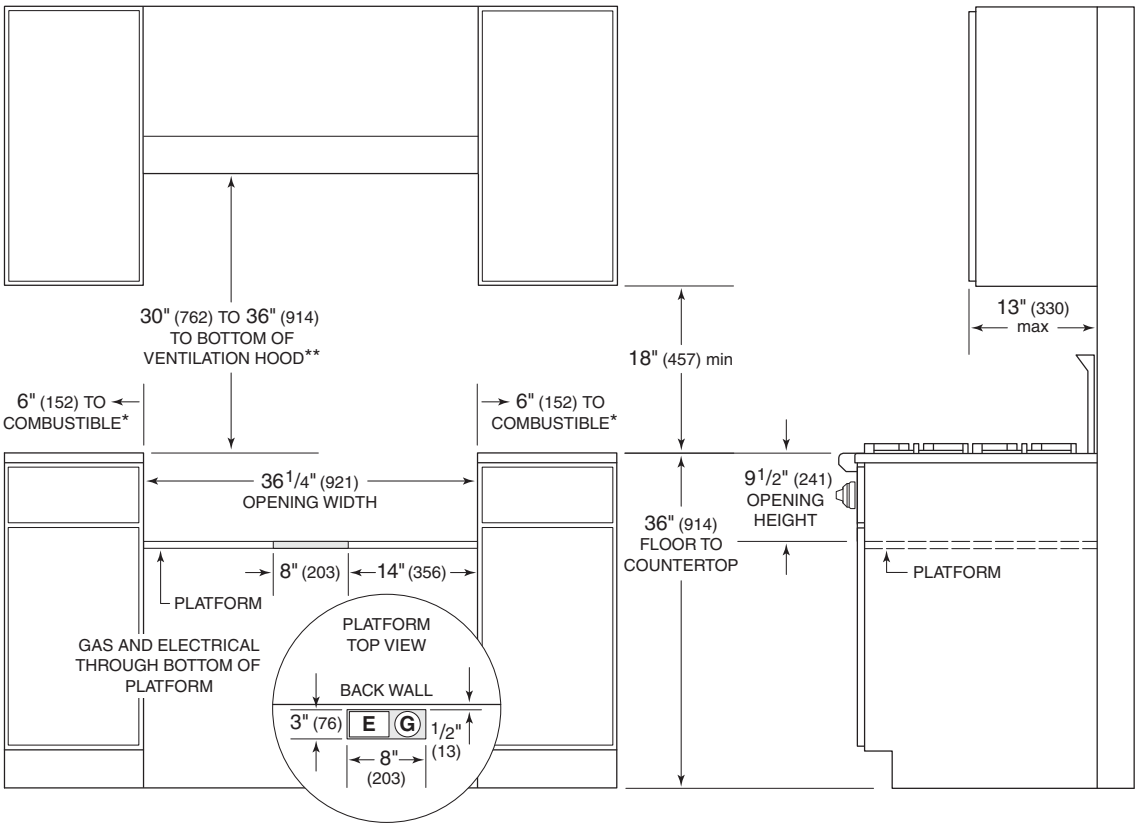
A gas supply line of 3/4" rigid pipe must be provided to the rangetop. If local codes permit, a certified, 3' (.9 m) long, 1/2" or 3/4" ID flexible metal appliance connector is recommended to connect the range to the gas supply line.

Wolf gas rangetops are designed to operate on natural gas at 5" (12.5 mb) WC pressure or LP gas at 10" (25 mb) WC pressure. The minimum line pressure is 7" (17.5 mb) WC for natural gas and 11" (27.4 mb) WC for LP gas. The maximum gas supply pressure to the regulator should never exceed 14" (34.9 mb) WC, .5 psi (3.5 kPa).

Wolf natural and LP gas rangetops will function up to 10,250' (3124 m) in altitude without any adjustment. If the installation is above 10,250' (3124 m), contact your authorized Wolf dealer for a high altitude conversion kit.

36" (914) Gas Rangetop

INSTALLATION

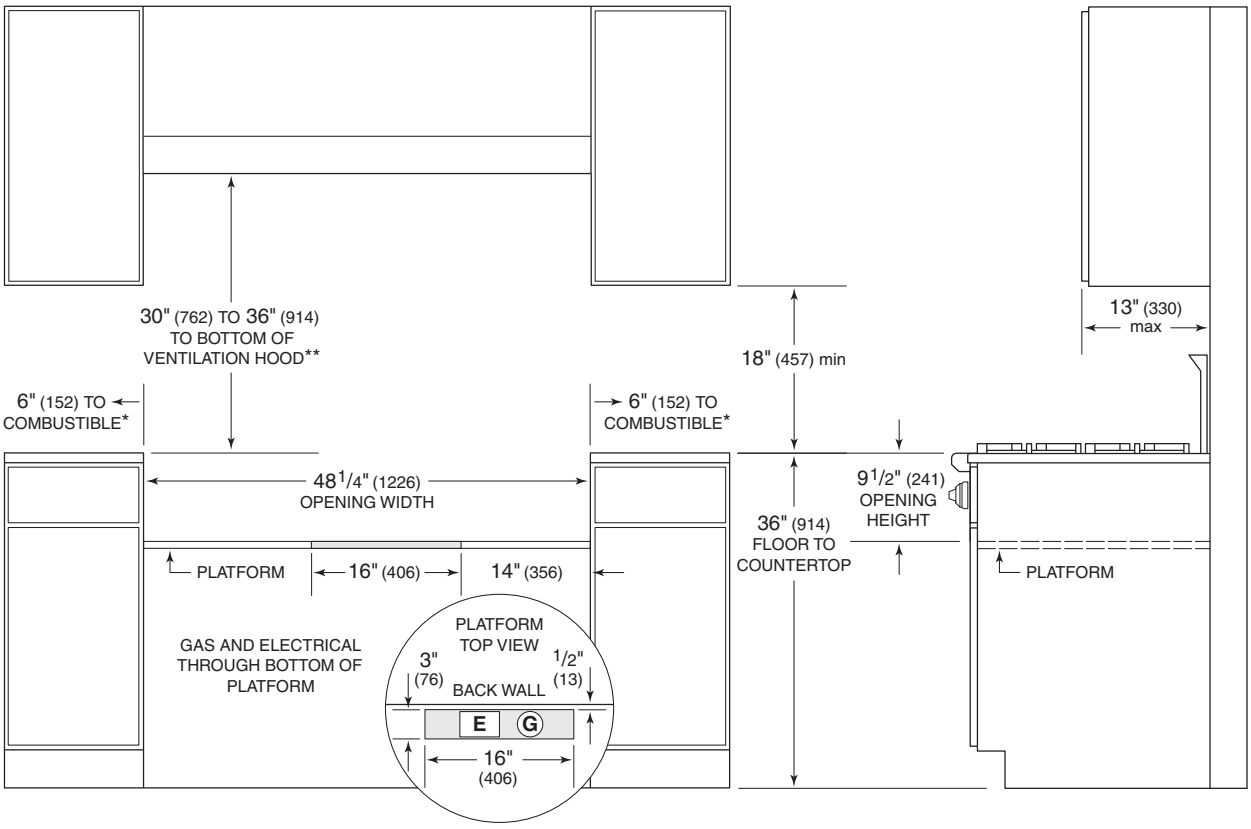


**Minimum clearance from rough opening to combustible materials up to 18" (457) above countertop.*
***36" (914) minimum clearance, 44" (1118) for charbroiler, from countertop to combustible materials without ventilation hood.*

NOTE: For island installations, 12" (305) minimum clearance from back of rangetop to combustible rear wall above countertop.

48" (1219) Gas Rangetop

INSTALLATION



**Minimum clearance from rough opening to combustible materials up to 18" (457) above countertop.*
***36" (914) minimum clearance, 44" (1118) for charbroiler, from countertop to combustible materials without ventilation hood.*

NOTE: For island installations, 12" (305) minimum clearance from back of rangetop to combustible rear wall above countertop.

MODEL OG36

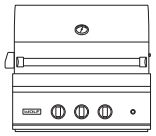
Outdoor Gas Grills.

Taste what happens when a heritage of professional cooking moves from the kitchen to the patio. Like their indoor counterparts, Wolf outdoor grills are precision instruments. Constructed of heavy-duty stainless steel, the 30-inch, 36-inch and 42-inch grills have powerful burners every five inches for even heat distribution. An electric rotisserie with infrared burner produces succulent poultry and roasts. Grill models can be built in or used on a cart for portable convenience. The 25,000 Btu burner module can be built into an outdoor kitchen and the side burner attached to a cart. All grills and modules can be ordered in natural or LP gas.

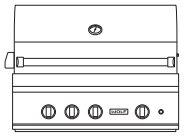
KEY FEATURES

- Stainless steel hexagonal grates provide more heat contact to food for even grilling.
- Sear zone (excluding OG30): 25,000 Btu direct heat sears meats faster and deeper to seal in juices.
- Each 25,000 Btu burner is individually contained to control heat independently.
- Two-position rotisserie maintains proper distance from the infrared burner.
- Three-position warming rack conveniently stows away when not in use.
- Signature red or black control knobs with infinite control.

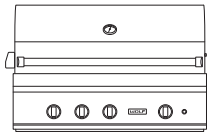
OUTDOOR GRILLS AND MODULES



OG30
30" (762) GRILL



OG36
36" (914) GRILL



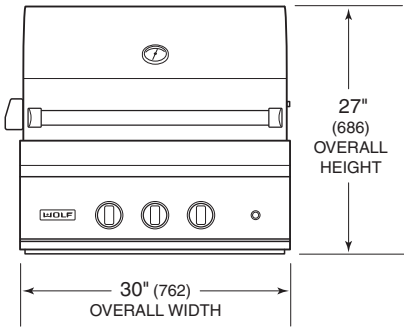
OG42
42" (1067) GRILL

BM13
BURNER MODULE

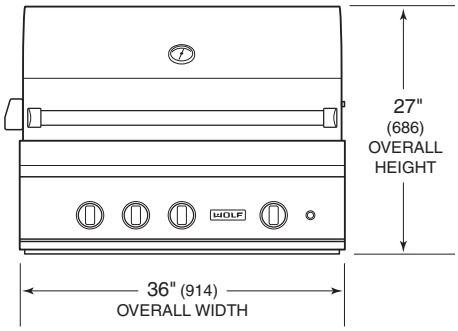
SB13
SIDE BURNER
(CART ONLY)

Outdoor Grills and Modules

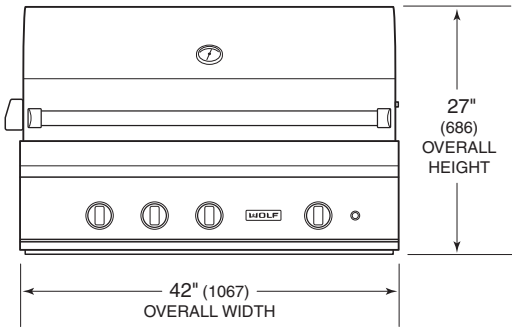
30" (762) GRILL

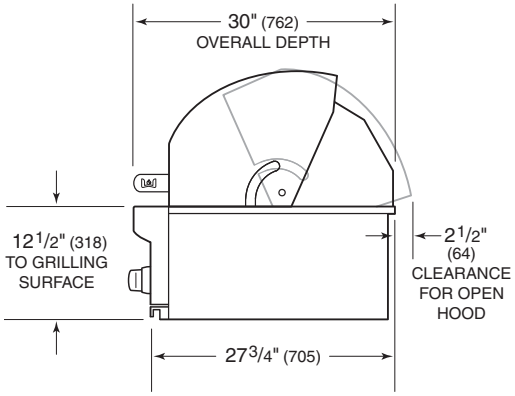


36" (914) GRILL



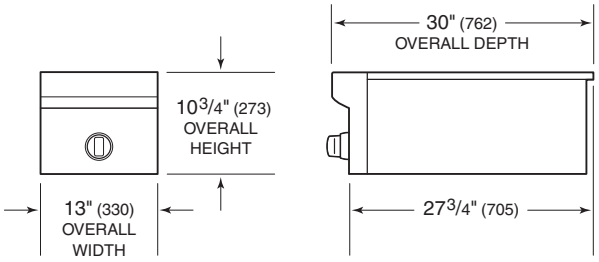
42" (1067) GRILL





SIDE VIEW—ALL GRILLS

BURNER MODULE AND SIDE BURNER



Planning Information

For portable applications, Wolf grill carts are designed specifically to fit each outdoor grill model.

Wolf outdoor grills and the burner module are designed for easy placement into a built-in enclosure. For outdoor grills, installation in a combustible enclosure require an insulating liner. For the burner module, an insulting liner is not required. The enclosure should be built according to specifications for your specific installation, found on the following pages. If the burner module is installed next to an outdoor grill, a minimum of 2" (51) is required between units.

Optional stainless steel accessory doors and drawers are available for built-in applications.

Grill carts, insulating liners, accessory doors and drawers are available through your authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, wolfappliance.com.

Burner Rating	Btu (kW)
OUTDOOR GRILLS	
Grill Burners	25,000 (7.3)
Rotisserie Burner (OG30)	14,000 (4.1)
Rotisserie Burner (OG36 / OG42)	16,000 (4.7)
OUTDOOR MODULES	
Burner Module	25,000 (7.3)
Side Burner	25,000 (7.3)

ELECTRICAL AND GAS REQUIREMENTS

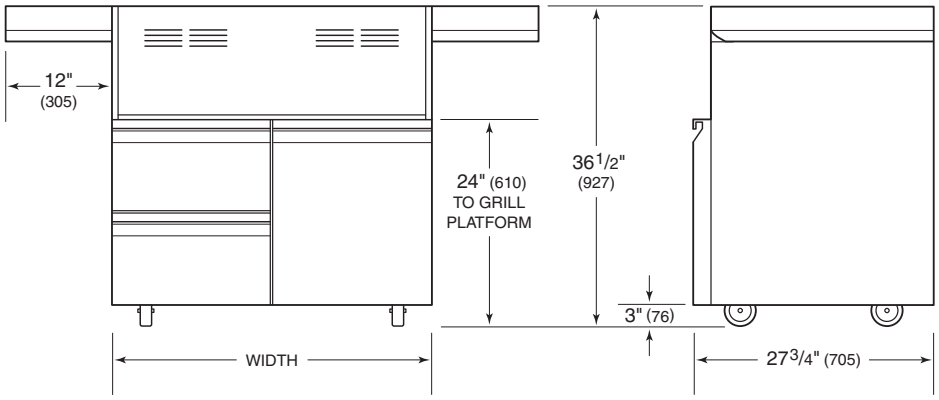
Wolf outdoor gas grills require a 120 V AC electrical supply with GFCI protection to operate the rotisserie motor. The power supply cord is equipped with a 3-prong, grounded plug for protection against shock hazard. The service should have its own 15 amp circuit breaker.

A gas supply line of 3/4" rigid pipe must be provided to the outdoor grill. If local codes permit, a certified, 3' (.9 m) long, 1/2" or 3/4" ID flexible metal appliance connector is recommended to connect the grill to the gas supply line.

Wolf outdoor gas grills are designed to operate on natural gas at 5" (12.5 mb) WC pressure or LP gas at 10" (25 mb) WC pressure. The minimum line pressure is 7" (17.5 mb) WC for natural gas and 11" (27.4 mb) WC for LP gas. The maximum gas supply pressure to the regulator should never exceed 14" (34.9 mb) WC, .5 psi (3.5 kPa).

Outdoor Grill Accessories

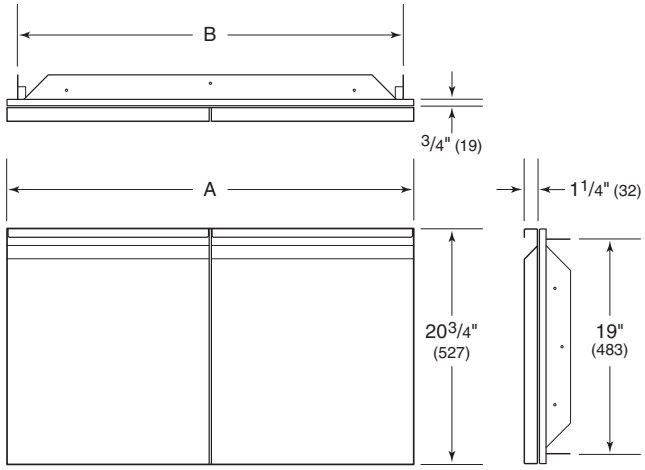
GRILL CARTS



MAX DOOR/DRAWER CLEARANCE 22" (559).

Grill Cart	
WIDTH	
Model CART30	30" (762)
Model CART36	36" (914)
Model CART42	42" (1067)

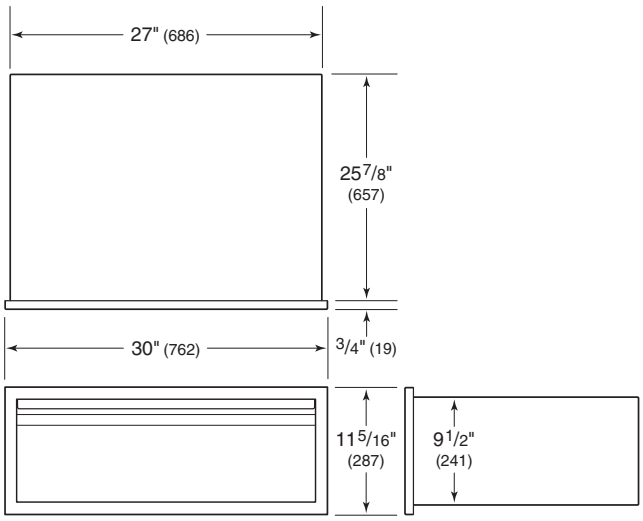
ACCESSORY DOORS



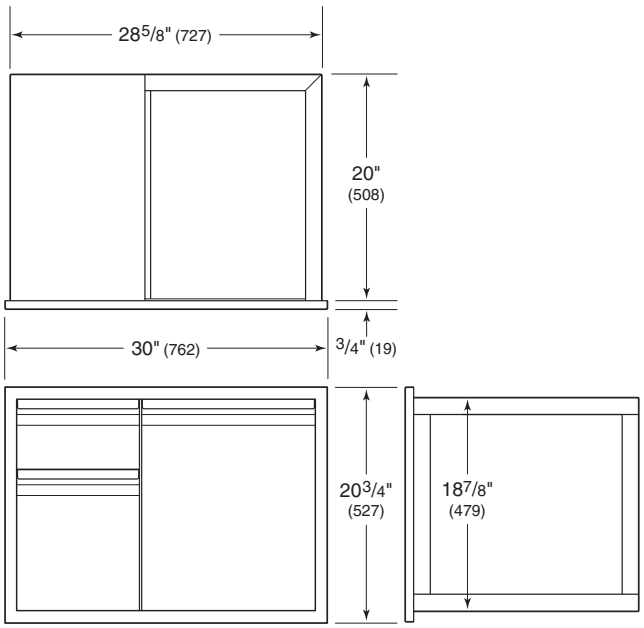
Accessory Doors		
WIDTH	A	B
18" (457) Single Door	18" (475)	16 1/4" (413)
30" (762) Double Doors	30" (762)	28 1/4" (718)
36" (914) Double Doors	36" (914)	34 1/4" (870)
42" (1067) Double Doors	42" (1067)	40 1/4" (1022)

Outdoor Grill Accessories

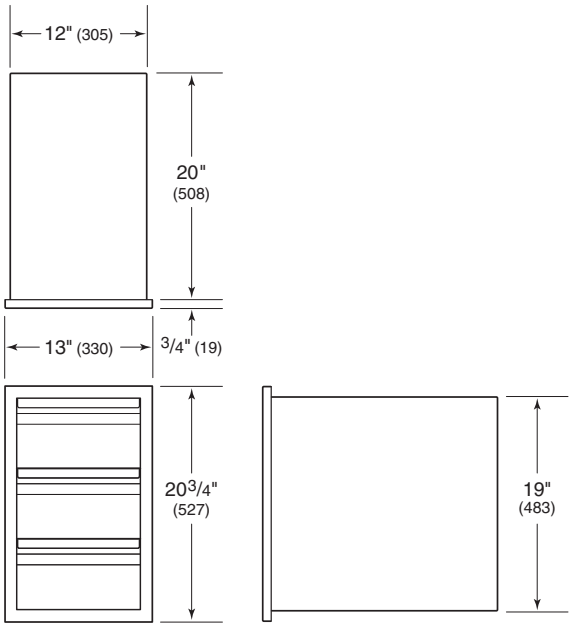
30" (762) ACCESSORY DRAWER



30" (762) DRAWER / DOOR UNIT

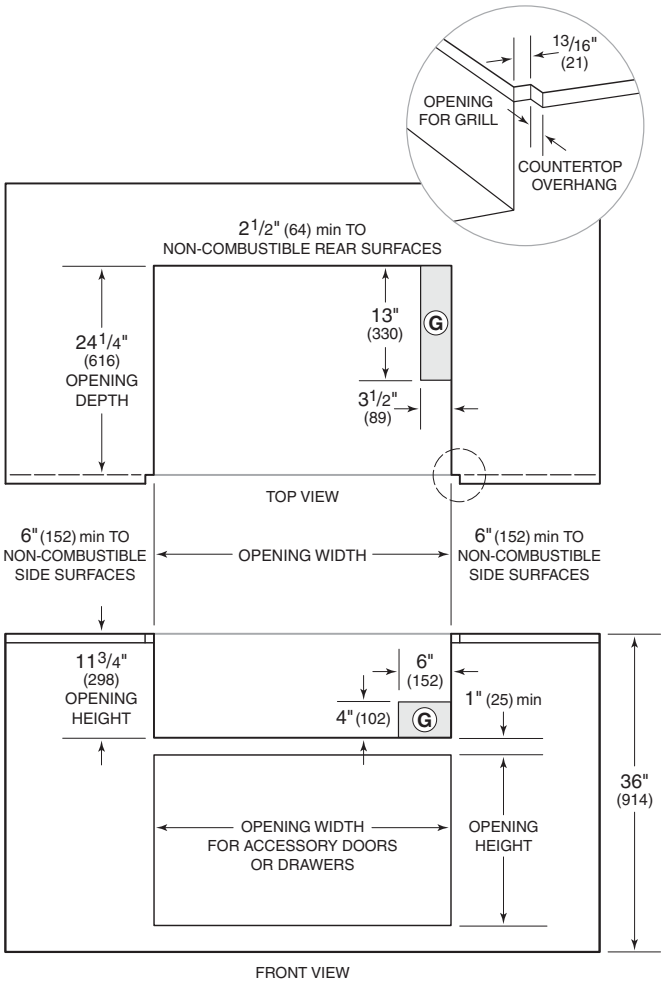


13" (330) DRAWERS (2- OR 3-DRAWER UNIT)

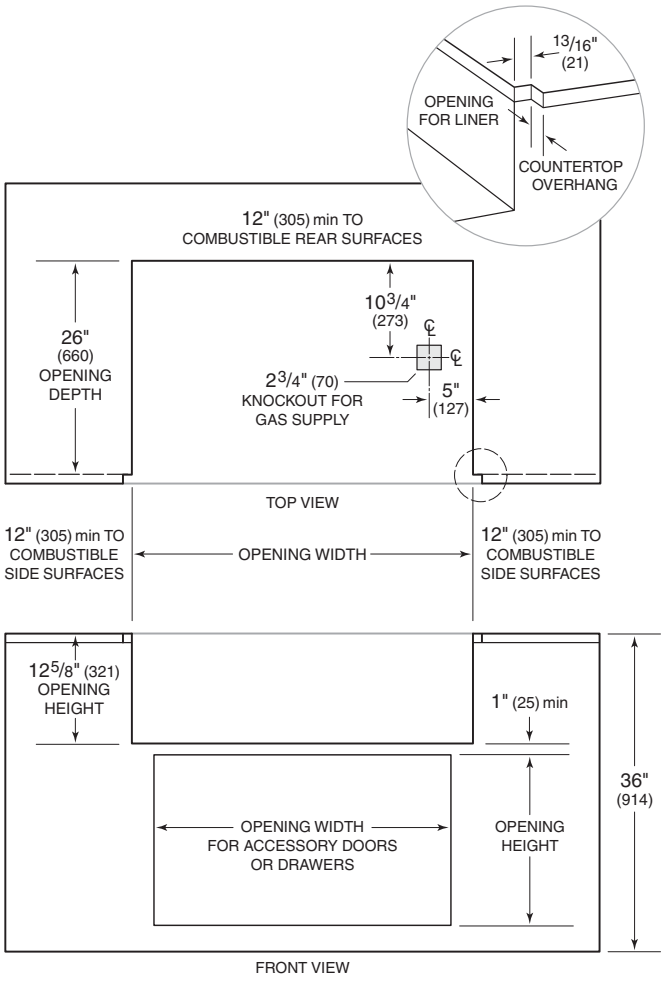


Outdoor Grills

NON-COMBUSTIBLE ENCLOSURE



COMBUSTIBLE ENCLOSURE WITH LINER

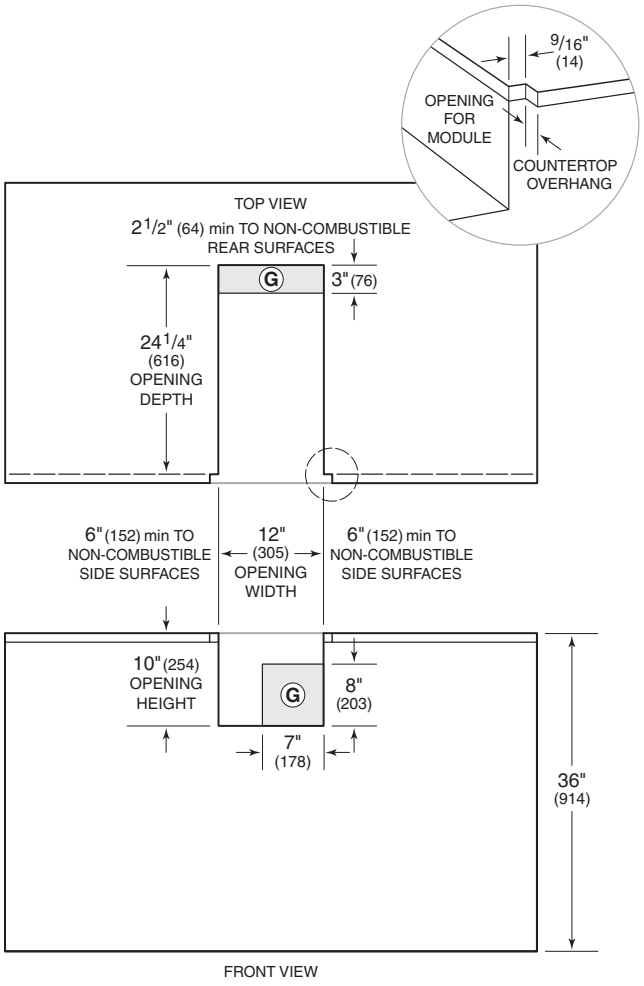


Opening Width	
NON-COMBUSTIBLE ENCLOSURE	**W**
Model OG30	28 1/2" (724)
Model OG36	34 1/2" (876)
Model OG42	40 1/2" (1029)
COMBUSTIBLE ENCLOSURE	**W**
Model OG30	33 1/2" (851)
Model OG36	39 1/2" (1003)
Model OG42	45 1/2" (1156)

Optional Opening		
ACCESSORY DOORS	**W**	**H**
18" (457) Single	16 1/4" (413)	19" (483)
30" (762) Double	28 1/4" (718)	19" (483)
36" (914) Double	34 1/4" (870)	19" (483)
42" (1067) Double	40 1/4" (1022)	19" (483)
ACCESSORY DRAWERS	**W**	**H**
30" (762) Single	27 1/4" (692)	9 3/4" (248)
13" (330) Double	12 1/8" (308)	19" (483)
13" (330) Triple	12 1/8" (308)	19" (483)
30" (762) Double with Door	29 1/4" (743)	19" (483)

Burner Module

NON-COMBUSTIBLE OR COMBUSTIBLE ENCLOSURE



MODEL CTWH30

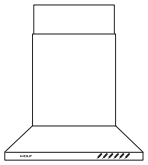
Cooktop Ventilation Hoods.

Behind the sculpted lines of Wolf cooktop ventilation hoods, there's a lot of hard-nosed functional thinking. Brilliant halogen lighting illuminates your cooking surface. Powerful multi-speed blowers whisk away smoke and odors. Five-layer mesh filters can be removed easily for cleaning. Wall-mount and island hoods are crafted of stainless steel.

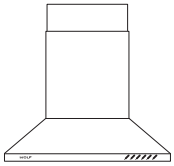
KEY FEATURES

- Internal, in-line or remote blower options.
- Telescopic chimney flue fits 8' to 9' ceilings; available flue extension for 10' ceilings.
- Front-mounted controls with LED indicators.
- Heat sentry to automatically turn unit on when heat is sensed and to adjust blower speed.
- Delay-off feature to automatically turn unit off.
- Stainless steel filter cover with dishwasher-safe aluminum mesh filter.

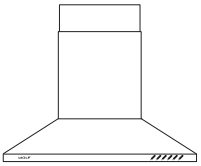
COOKTOP HOODS



CTWH30
30" (762) WALL



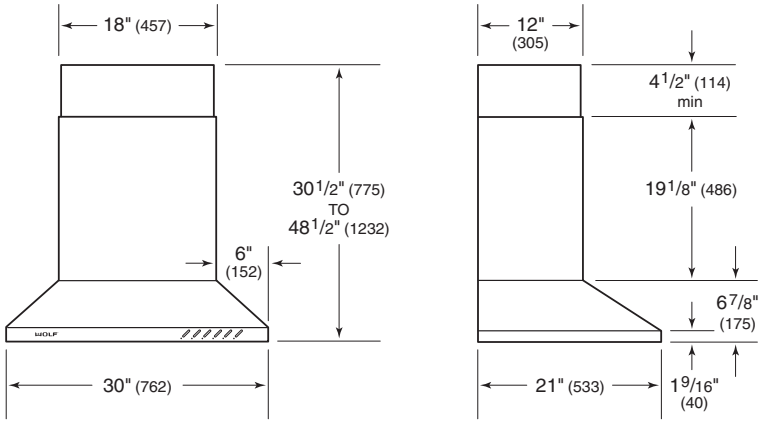
CTWH36
36" (914) WALL



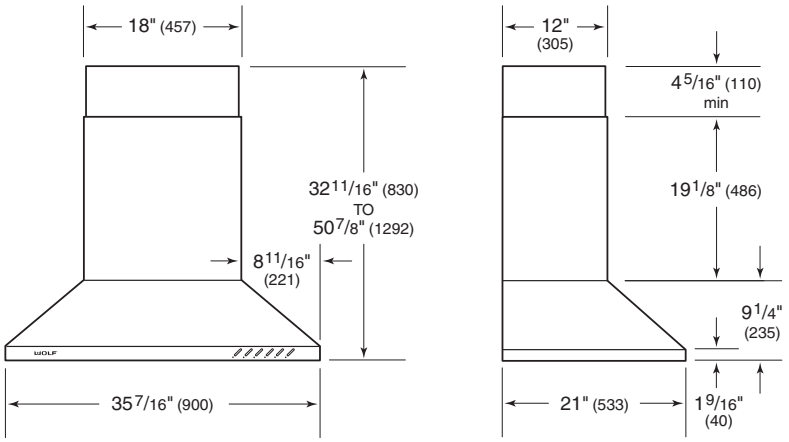
IH4227
42" (1067) ISLAND

Cooktop Hoods

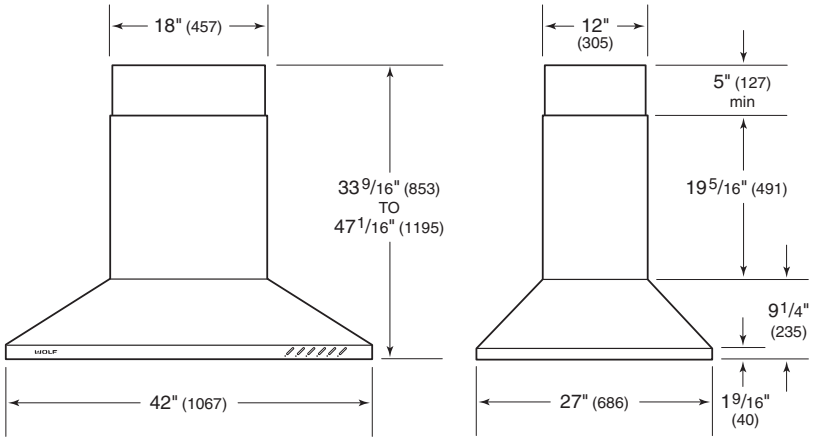
30" (762) WALL HOOD



36" (914) WALL HOOD



42" (1067) ISLAND HOOD



Planning Information

Wolf cooktop ventilation hoods are recommended for use with Wolf induction, electric and gas cooktops and integrated modules. These hoods have a telescopic chimney flue that allows you to reach a ceiling height of 8' (2.4 m) to 9' (2.7 m). A flue extension to accommodate 10' (3 m) ceilings is available through your authorized Wolf dealer.

Wall and island hoods are shipped without the blower assembly. Internal, in-line and remote blowers are available through your authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, wolfappliance.com.

The blower will vary in size and is dictated by the cooking unit, the volume of air that needs to be moved and the length of the duct run. Refer to ventilation recommendations on pages 109–110. These hoods have an 8" (203) round duct with vertical discharge.

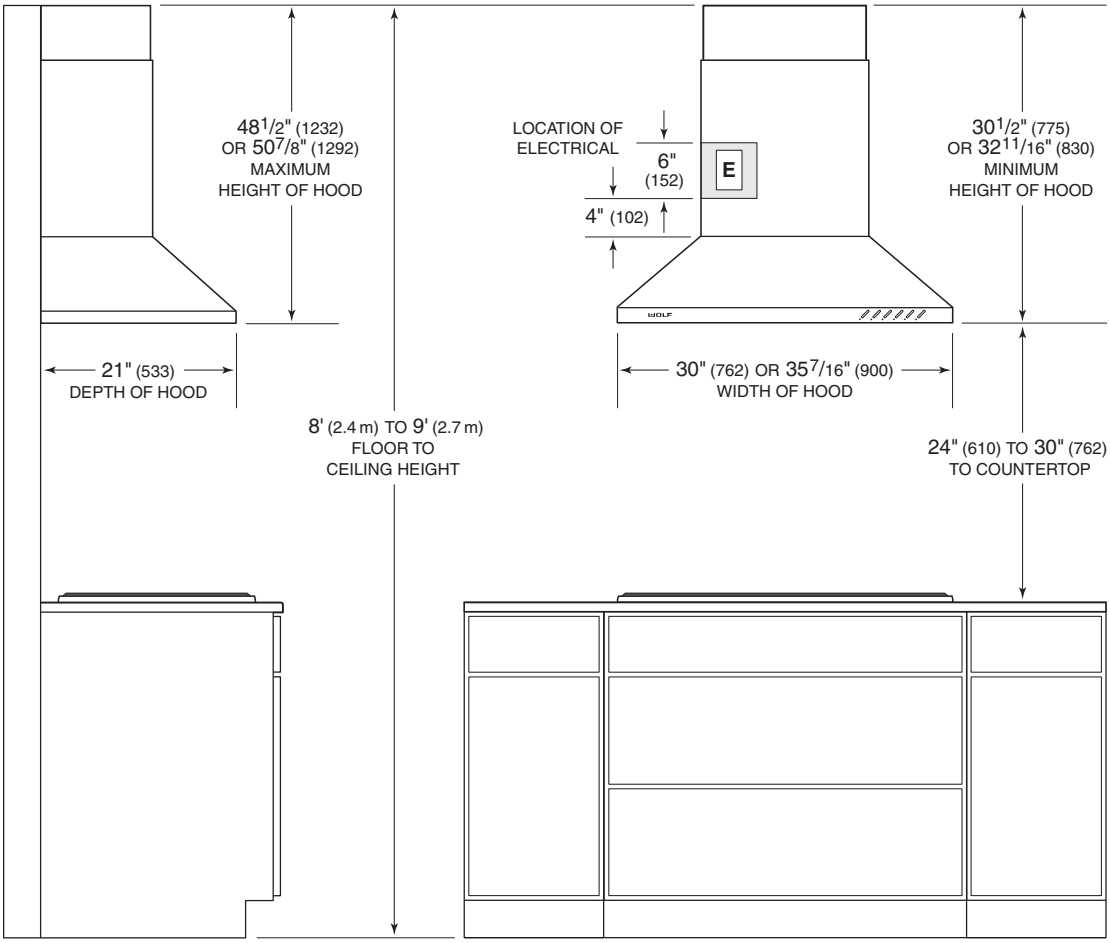
Consult a qualified HVAC professional for specific installation and ducting applications.

ELECTRICAL REQUIREMENTS

Wolf cooktop wall and island hoods require a separate, grounded 120 V AC, 60 Hz power supply. The service should have its own 15 amp circuit breaker.

Cooktop Wall Hood

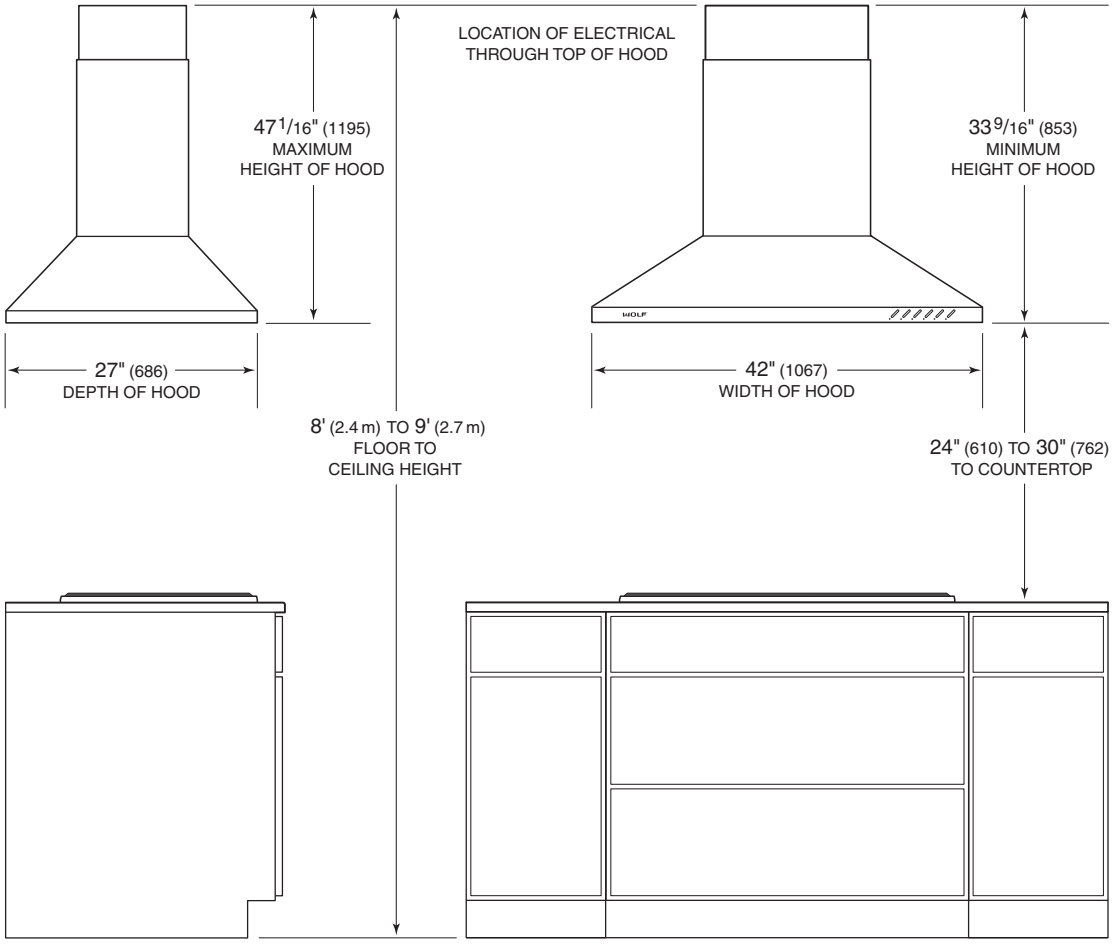
INSTALLATION



**8' (2.4 m) ceilings will not allow for 30" (762) max height above countertop. Based on 36" (914) countertop, 8' (2.4 m) ceiling will allow for max height of 29 1/2" (749) for CTWH30 and 27 5/16" (694) for CTWH36.*

Cooktop Island Hood

INSTALLATION

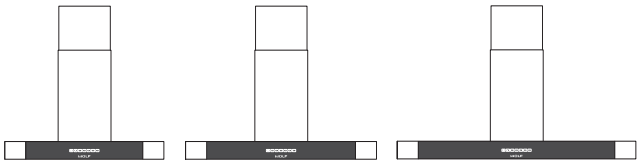


**8' (2.4 m) ceilings will not allow for 30" (762) max height above countertop. Based on 36" (914) countertop, 8' (2.4 m) ceiling will allow for max height of 26 7/16" (672).*

Low-Profile Hoods. Behind the contemporary lines of the new cooktop low-profile hoods, there's a lot of hard-nosed functional thinking. Brilliant halogen lighting illuminates your cooking surface. Powerful multi-speed blowers whisk away smoke and odors. Wall-mount and island hoods are constructed of heavy-duty stainless steel with a sleek black glass control panel.

MODEL CTEWH36I

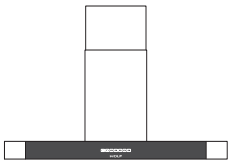
LOW-PROFILE HOODS



CTEWH30I
30" (762) WALL

CTEWH36(I)
36" (914) WALL

CTEWH45(I)
45" (1143) WALL



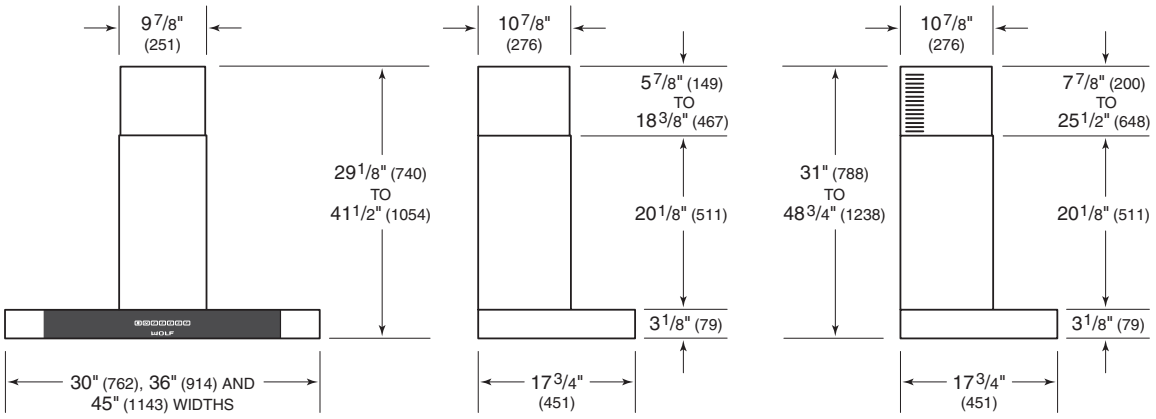
CTEIH42I
42" (1067) ISLAND

KEY FEATURES

- Internal, in-line or remote blower options.
- Telescopic flue fits 8' to 9' ceilings.
- Models with an internal blower can be used in a non-ducted application with a recirculating filter.
- Front-mounted controls with digital indicator.
- Heat sentry to automatically turn unit on when heat is sensed and to adjust blower speed.
- Delay-off feature to automatically turn unit off.
- Stainless steel filter cover with dishwasher-safe aluminum mesh filter.

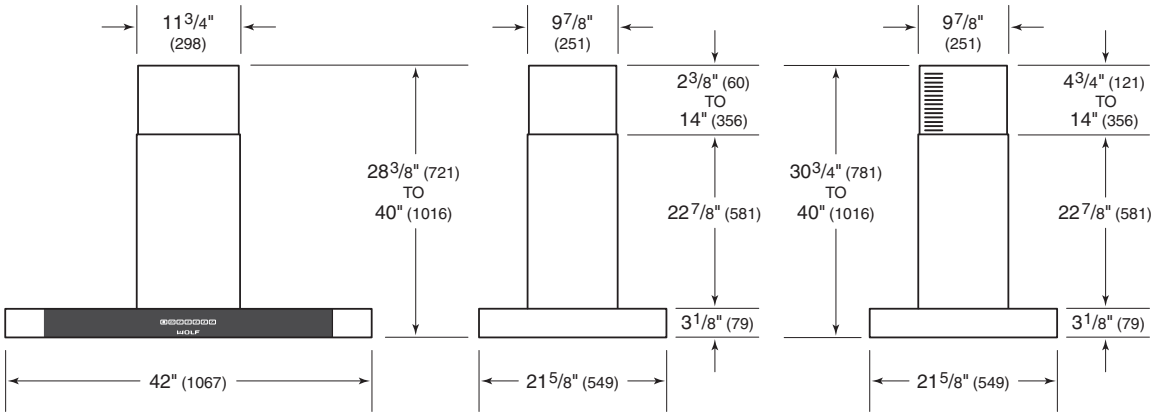
Low-Profile Hoods

WALL HOODS



RECIRCULATING APPLICATION

ISLAND HOOD



RECIRCULATING APPLICATION

Planning Information

Wolf cooktop low-profile hoods are recommended for use with Wolf induction, electric and gas cooktops and integrated modules. These hoods have a telescopic flue that allows you to reach a ceiling height of 8' (2.4 m) to 9' (2.7 m) with a finished look.

Low-profile wall and island hoods are available with an internal blower. Wall hood models CTEWH36 and CTEWH45 will require an in-line or remote blower assembly, available through your authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, wolfappliance.com.

The blower will vary in size and is dictated by the cooking unit, the volume of air that needs to be moved and the length of the duct run. Refer to ventilation recommendations on pages 109–110. These hoods have an 6" (152) round duct with vertical discharge.

Cooktop low-profile hoods with an internal blower can be used in a non-ducted application with a recirculating filter. In this installation, kitchen air is purified through filters and returned as clean air into the room. A recirculation kit available through your authorized Wolf dealer is required.

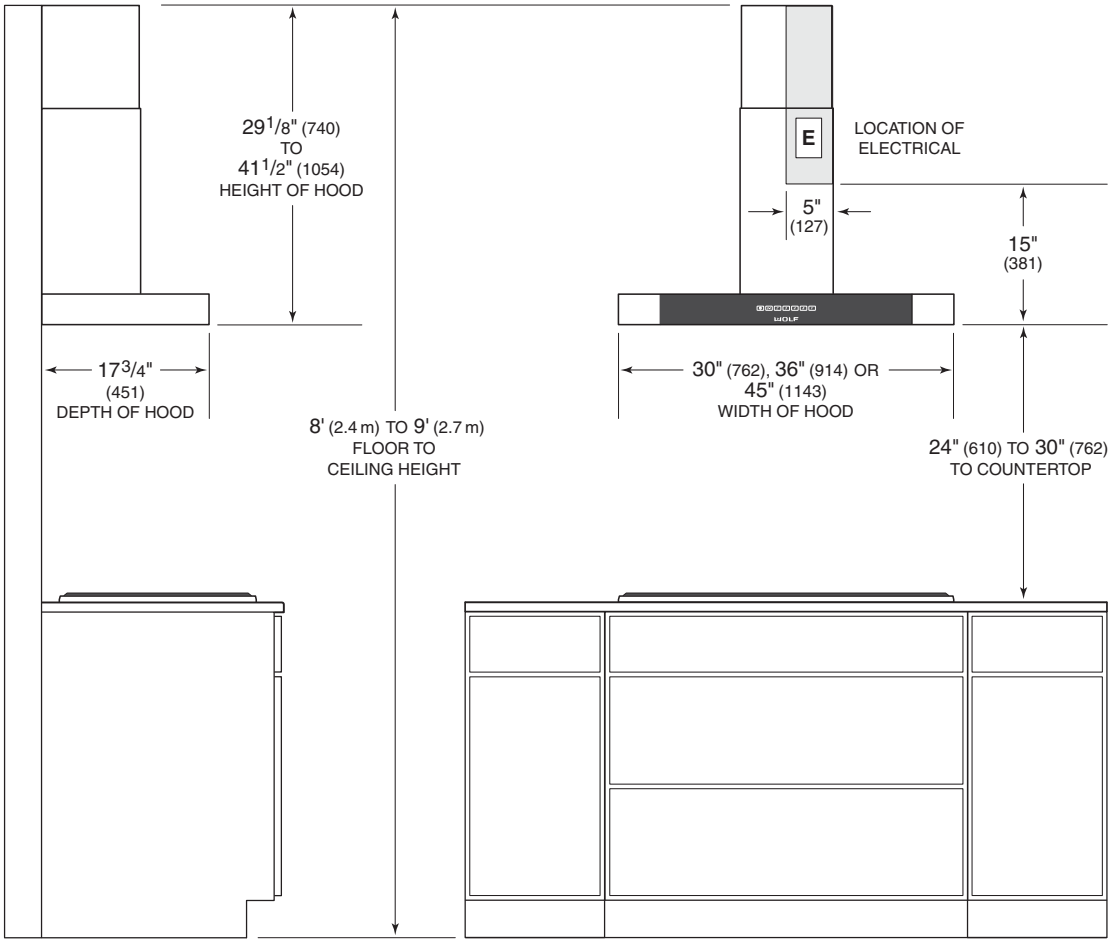
Consult a qualified HVAC professional for specific installation and ducting applications.

ELECTRICAL REQUIREMENTS

Wolf low-profile wall and island hoods require a separate, grounded 110/120 V AC, 60 Hz power supply. The service should have its own 15 amp circuit breaker.

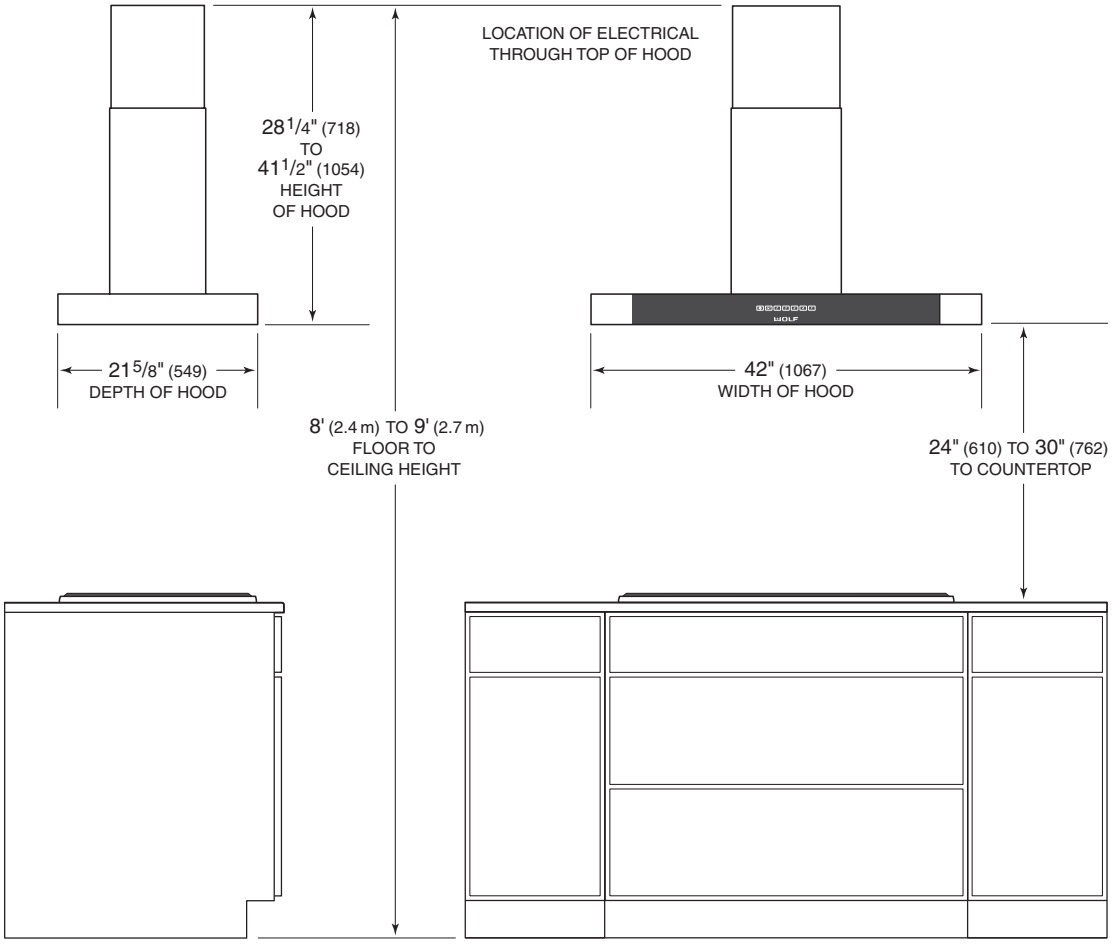
Low-Profile Wall Hood

INSTALLATION



Low-Profile Island Hood

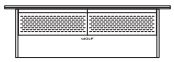
INSTALLATION



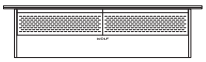
Downdraft Ventilation. The cooktop downdraft unit rises from the countertop to whisk away odors and smoke into the easy-to-clean, five-layer mesh filter and can be lowered beneath the countertop when not in use. Downdrafts integrate perfectly with framed induction and electric cooktops, gas cooktops and some integrated modules, they can also be installed with certain sealed burner rangetop models. Downdrafts are constructed of heavy-duty stainless steel.

MODEL DD30

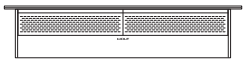
DOWNDRAFTS



DD30I / DD30R
30" (762)



DD36I / DD36R
36" (914)



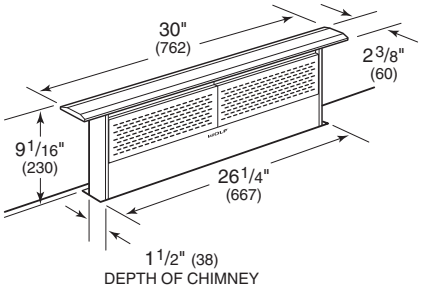
DD45I / DD45R
45" (1143)

KEY FEATURES

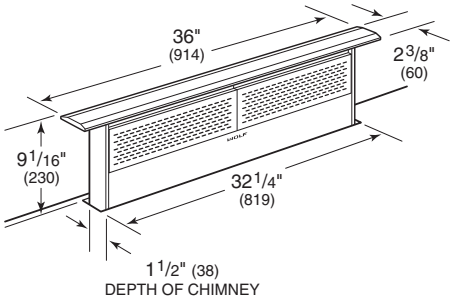
- Internal, in-line or remote blower options.
- Remote-mounted controls with LED indicators.
- Delay-off feature to automatically turn unit off.
- Stainless steel filter cover with dishwasher-safe aluminum mesh filter.

Downdrafts

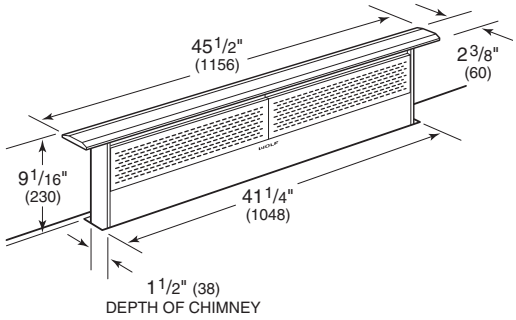
30" (762) DOWNDRAFT



36" (914) DOWNDRAFT



45" (1143) DOWNDRAFT



Planning Information

Wolf downdraft systems can be used with Wolf induction, electric and gas cooktops, except unframed models. They can also be used with some integrated modules but are not recommended for use with the electric grill, steamer and fryer modules. A downdraft can also be used with sealed burner rangetop models SRT304 and SRT366. An accessory trim kit is necessary for this installation. Contact your authorized Wolf dealer for details.

IMPORTANT NOTE: To install a downdraft with a Wolf cooktop, you must allow for a minimum 25 1/8" (638) flat counter space from front to back. A countertop with a raised lip or backsplash may not allow enough space for proper installation.

Installation of the remote-mounted control module must be within 10' (3 m) of the downdraft assembly and a minimum of 4" (102) from the outer edge of cooktop element or burner.

Downdraft models DD30I, DD36I and DD45I include a 500 CFM internal blower. In-line and remote blower assemblies are available for models DD30R, DD36R and DD45R through your authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, wolfappliance.com.

The blower will vary in size and is dictated by the cooking unit, the volume of air that needs to be moved and the length of the duct run. Refer to ventilation recommendations on pages 109–110.

Downdrafts with an internal blower have a 3 1/4" (83) x 10" (254) duct and for remote blower models, a 3 1/4" (83) x 14" (356) duct. All downdrafts have an adjustable discharge.

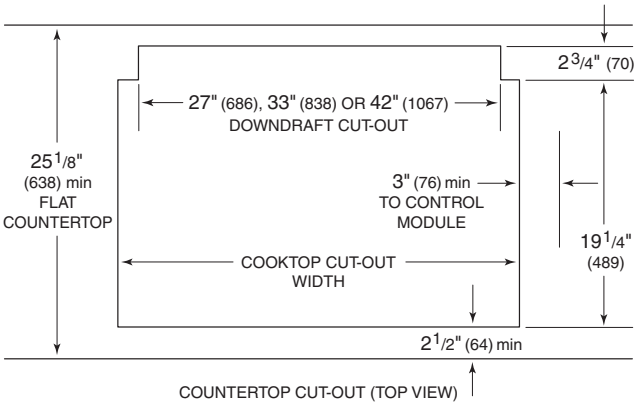
Consult a qualified HVAC professional for specific installation and ducting applications.

ELECTRICAL REQUIREMENTS

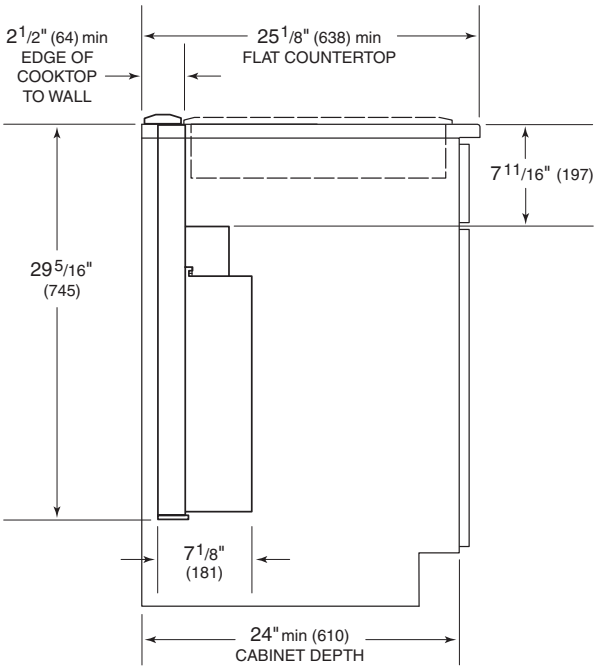
Wolf downdraft ventilation systems require a separate, grounded 120 V AC, 60 Hz power supply. The service should have its own 15 amp circuit breaker, and a grounded 3-prong receptacle should be located within reach of the 2 1/2' (.8 m) power cord. Certain installations may require that the electrical supply be placed in an adjacent cabinet.

Downdrafts

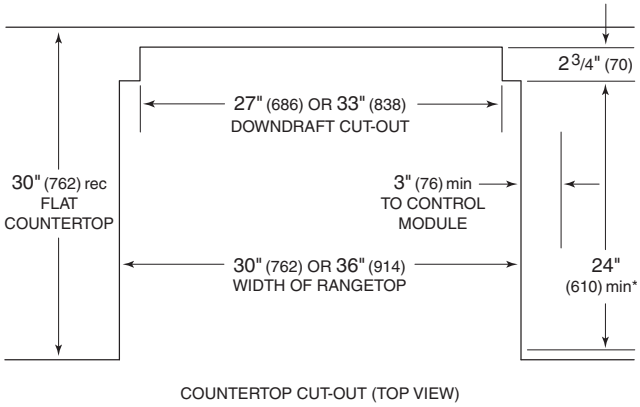
INSTALLATION WITH COOKTOP



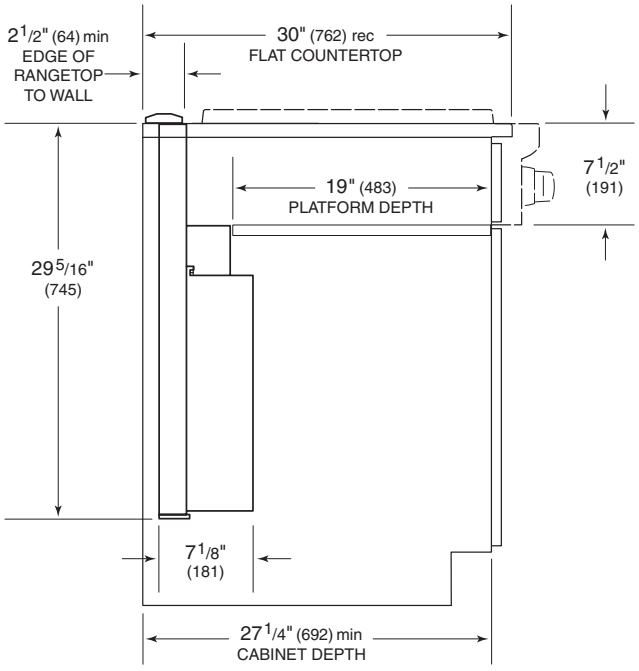
COUNTERTOP CUT-OUT (TOP VIEW)



INSTALLATION WITH SEALED BURNER RANGETOP



COUNTERTOP CUT-OUT (TOP VIEW)



**Additional depth may be required if rangetop is to be installed flush with cabinet face*

MODEL PWC362418

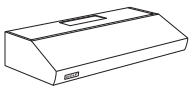
Pro Ventilation Hoods.

Professional heritage shines through in Wolf professional-style ventilation. Exteriors are heavy-duty, welded stainless steel, so finely hand-finished that they appear seamless. Pro wall-mount and island hoods are available in a variety of widths. Stainless steel baffle filters and halogen lighting extend the professional look and back it up with pro-level performance. All pro ventilation hoods are crafted of stainless steel. A hood liner is also available for custom applications.

KEY FEATURES

- Internal, in-line or remote blower options.
- Recessed easy-access controls.
- Infinite-speed ventilator control.
- Heat sentry to automatically turn unit on when heat is sensed and to adjust blower speed.
- Easy-to-clean stainless steel baffle filters.
- Heat lamp receptacles on 27-inch deep models (bulbs not included).

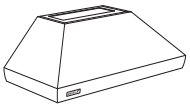
PRO HOODS



Low-Profile
WALL HOOD

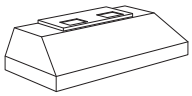
24" (610) Deep
WALL HOOD

27" (686) Deep
WALL HOOD



Wall Chimney
WALL HOOD

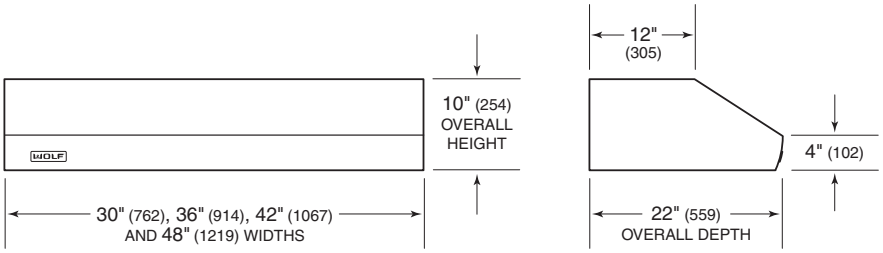
Island Hood



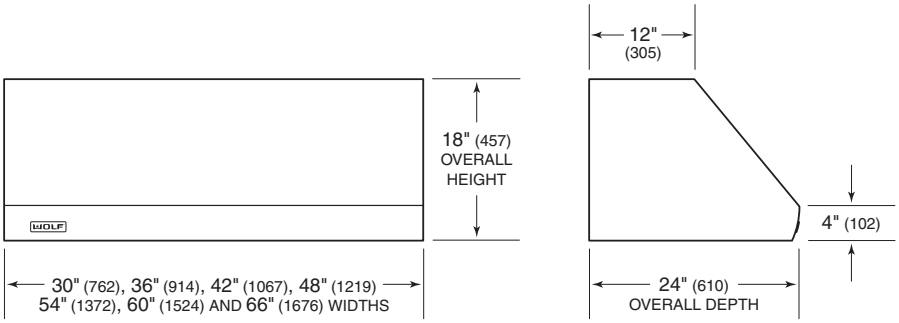
Hood Liner

Pro Hoods

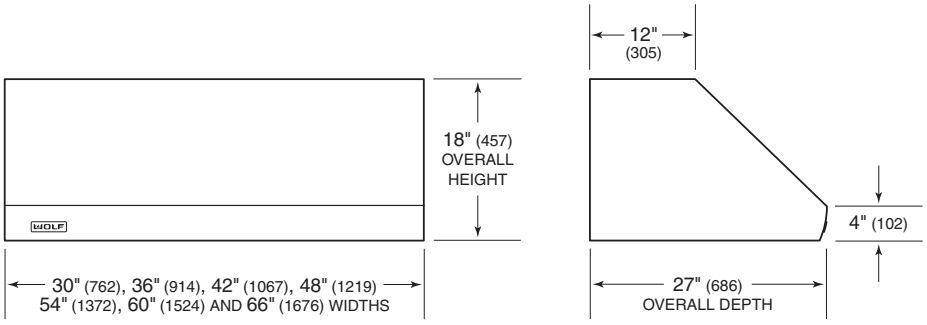
LOW-PROFILE WALL HOODS



24" (610) DEEP WALL HOODS

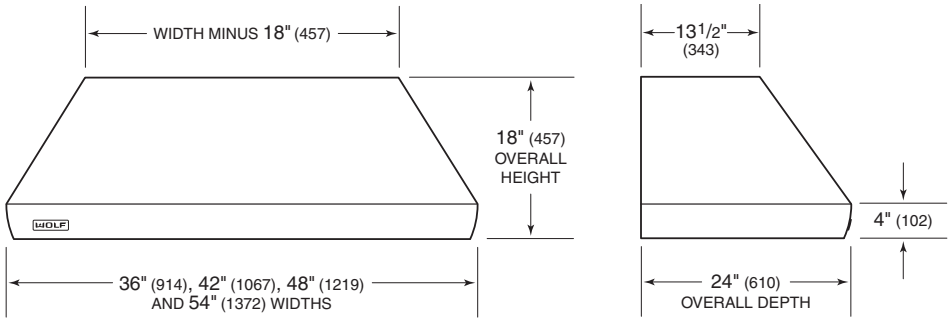


27" (686) DEEP WALL HOODS

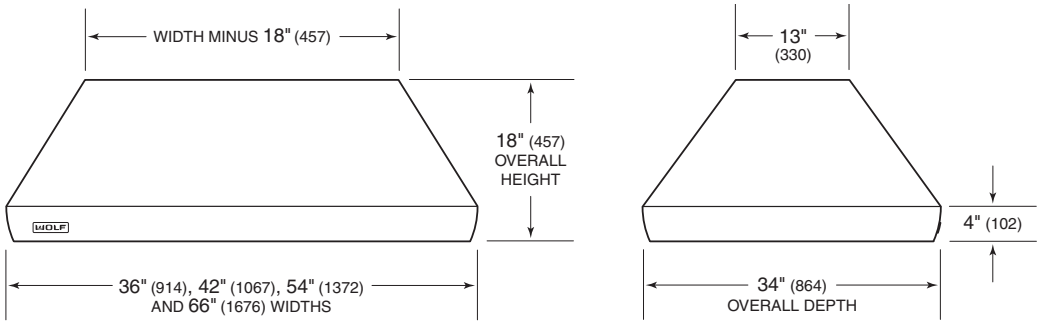


Pro Hoods

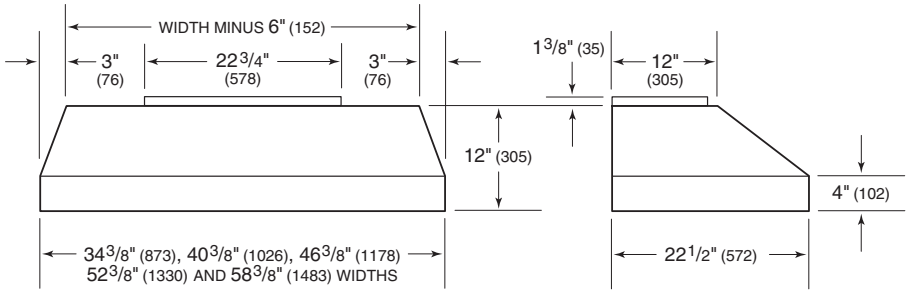
WALL CHIMNEY HOODS



ISLAND HOODS



HOOD LINERS



Planning Information

Pro ventilation hoods and liners are recommended for use with all Wolf cooking appliances. Wall hoods should be at least as wide as the cooking surface, and island hoods should be larger than the cooking surface by 3" (76) on each side.

IMPORTANT NOTE: For optimal performance in wall hood applications, a pro 27" (686) deep wall hood is recommended for use with ranges and rangetops that contain a charbroiler or griddle.

All pro ventilation hoods and liners are shipped without the blower assembly. Internal, in-line and remote blowers are available through your authorized Wolf dealer. The blower will vary in size and is dictated by the cooking unit, the volume of air that needs to be moved and the length of the duct run. Refer to ventilation recommendations on pages 109–110.

Pro hoods have a 10" (254) round duct. Low-profile hoods have an adjustable discharge. All other pro hoods are vertical discharge. For the 24" (610) and 27" (686) deep wall hoods, a horizontal discharge kit is available through your authorized Wolf dealer.

Consult a qualified HVAC professional for specific installation and ducting applications.

Optional stainless steel duct covers in a variety of heights are available for all pro wall and island hoods through your authorized Wolf dealer. For local dealer information, visit the show-room locator section of our website, wolfappliance.com.

ELECTRICAL REQUIREMENTS

Wolf pro ventilation hoods and liners require a separate, grounded 120 V AC, 60 Hz power supply. The service should have its own 15 amp circuit breaker.

RECIRCULATING INSTALLATION

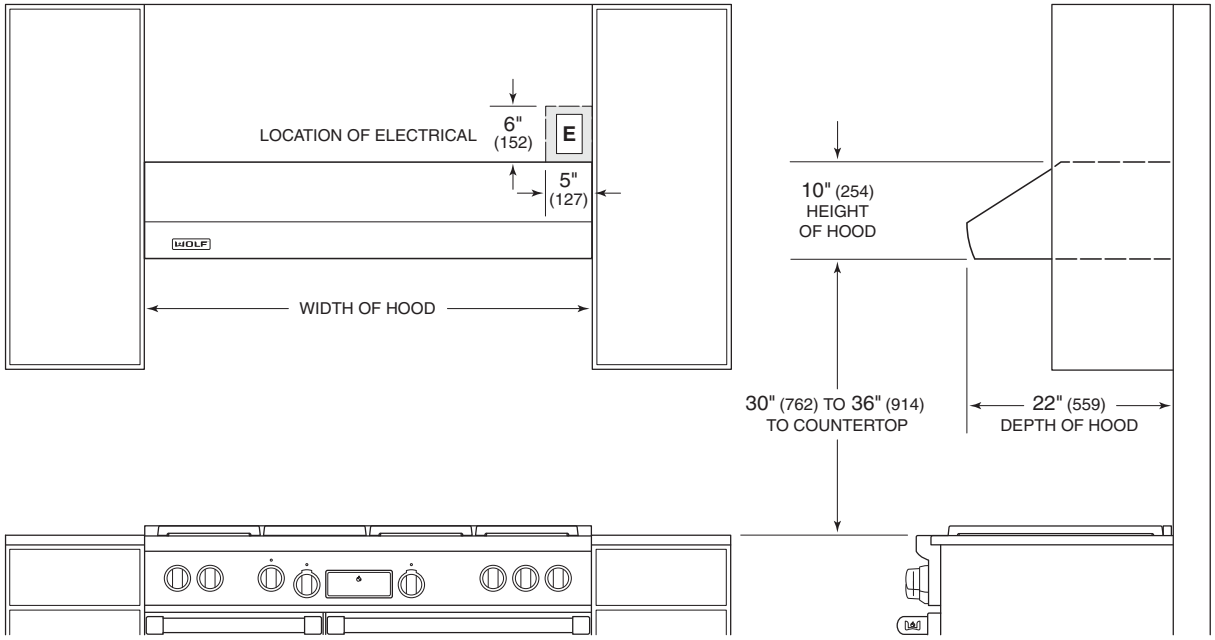
Low-profile, 24" (610) and 27" (686) deep wall hoods with an internal blower (600 CFM or less), 30" (762) and 36" (914) widths only, can be used in a non-ducted application with a recirculating filter. In this installation, kitchen air is purified through filters and returned as clean air into the room. A recirculation kit available through your authorized Wolf dealer is required.

CUSTOM HOOD APPLICATIONS

Wolf pro hood liners are for use in custom hood applications. The decorative hood can be created out of wood, plaster, tile or metal. The shape of the hood is not critical. The hood and liner must fit together at the bottom edge in both width and depth. The height of the liner does not have to match the height of the decorative hood.

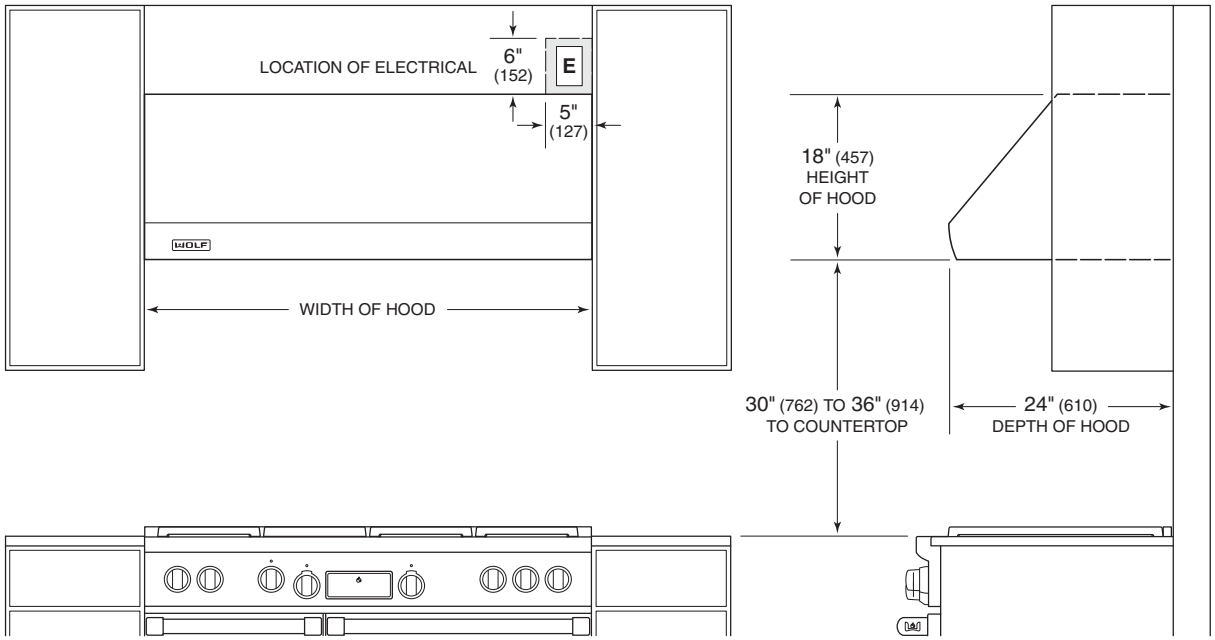
Low-Profile Wall Hood

INSTALLATION



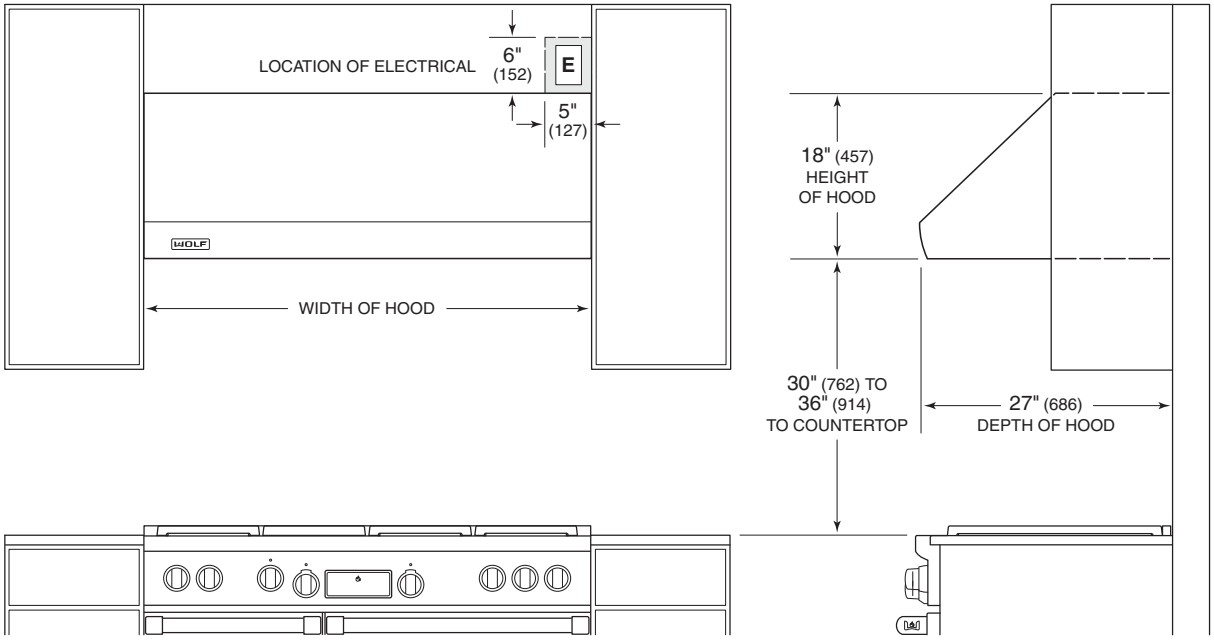
24" (610) Deep Wall Hood

INSTALLATION



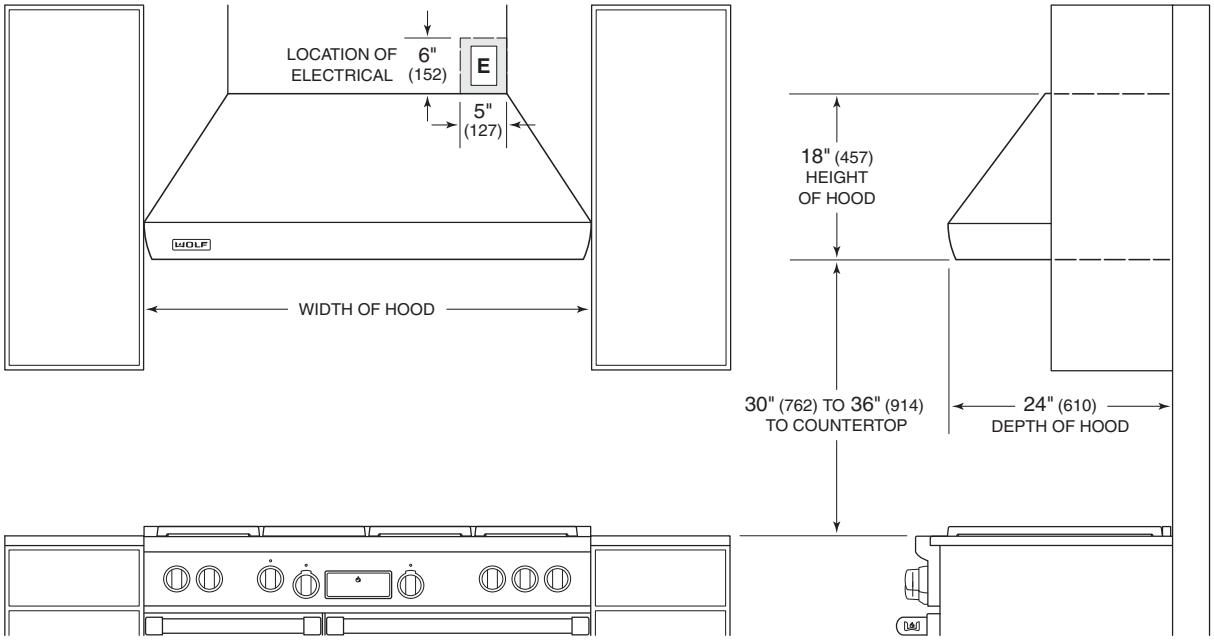
27" (686) Deep Wall Hood

INSTALLATION



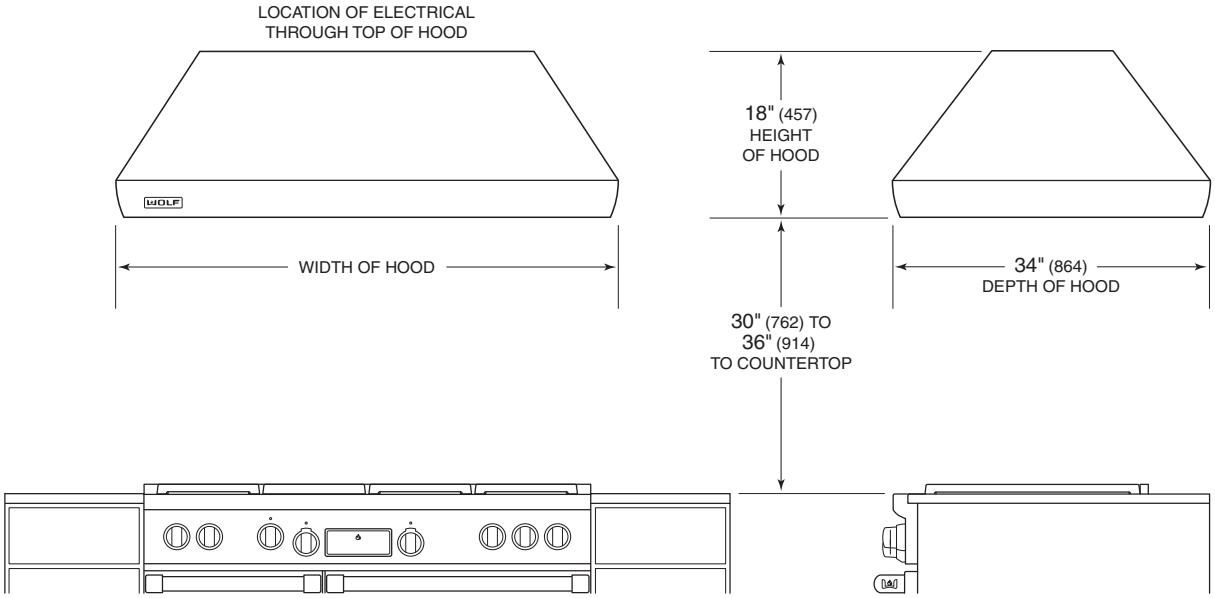
Wall Chimney Hood

INSTALLATION



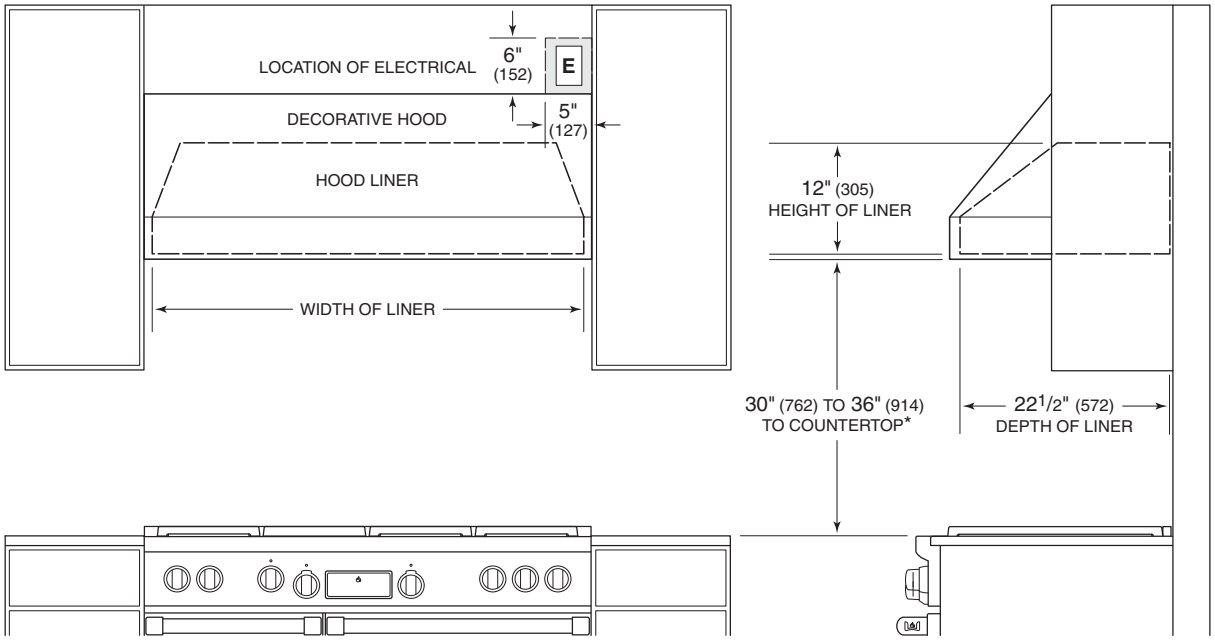
Island Hood

INSTALLATION



Hood Liner

INSTALLATION



Blower Assemblies

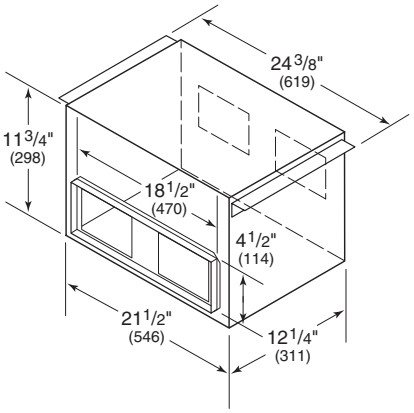
For Wolf ventilation hoods and downdrafts that do not include a blower assembly, an internal, in-line or remote blower assembly must be selected to accommodate the cooking appliance, CFM requirements and homeowner preferences. Internal, in-line and remote blowers are available through your authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, wolfappliance.com.

Ventilation recommendations on the following pages provide CFM recommendations and blower options for each ventilation hood and downdraft.

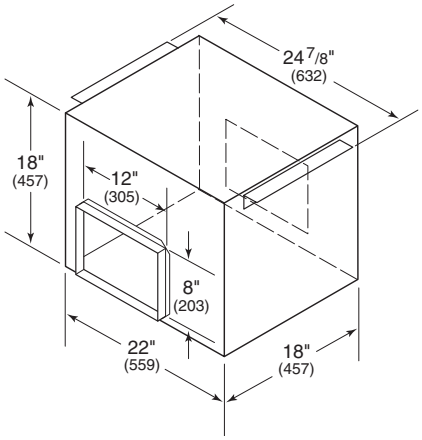
Refer to the illustrations below for dimensions of Wolf in-line and remote blowers. Installation instructions shipped with each Wolf ventilation product provide detailed specifications. These instructions can also be found on our website, wolfappliance.com/specs.

In-Line Blowers

600 CFM

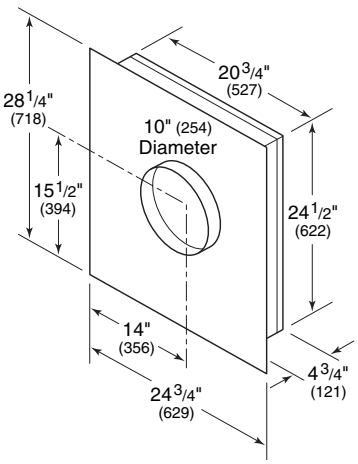


1100 CFM

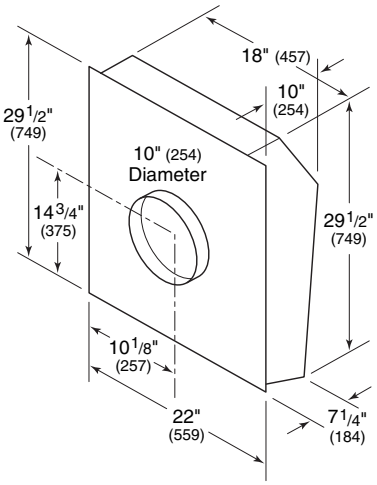


Remote Blowers

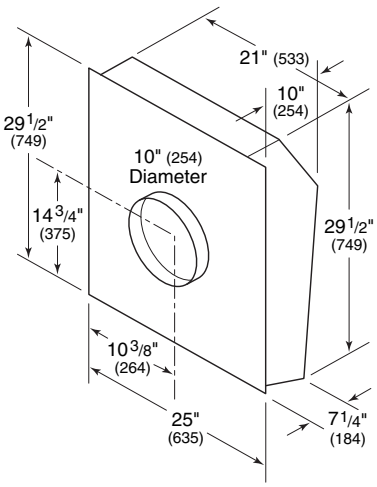
600 CFM AND 900 CFM



1200 CFM



1500 CFM



Wolf Product CFM Recommendations

	COOKTOP HOODS	DOWNDRAFTS	PRO HOODS
MODEL	MINIMUM CFM	MINIMUM CFM	MINIMUM CFM
COOKTOPS AND MODULES			
CT15I CT15E CT15G IG15* IS15* IF15* IM15	215	150	215
CT30I CT30IU* CT30E CT30EU* CT30G	450	350	500
CT36I CT36IU* CT36E CT36EU* CT36G	600	500	500
DUAL FUEL RANGES			
DF304			500
DF366 DF364C DF364G			900
DF486C DF486G DF484CG DF484DG DF484F			1100
DF606DG DF606F DF606CG DF604CF DF604GF			1500
SEALED BURNER RANGETOPS			
SRT304		500	500
SRT366		500	900
SRT364C SRT364G			900
SRT486C SRT486G SRT484CG SRT484DG SRT484F			900
GAS RANGES			
R304			500
R366 R364C R364G			900
R488 R486C R486G R484CG R484DG R484F			1100
R606DG R606F R606CG			1500
GAS RANGETOPS			
RT366 RT364C RT364G RT362F			900
RT488 RT486C RT486G RT484CG RT484DG RT484F			1100

*Downdraft systems are not recommended for use with these models.

CFM recommendations are based on total Btu output. Wolf recommends 1 CFM per 100 Btu (.03 kW). Additional CFM may be required for long duct runs or ranges and rangetops with a charbroiler or griddle.

Wolf Ventilation Blower Options

	INTERNAL				IN-LINE		REMOTE			
CFM	500	600	900	1200	600	1100	600	900	1200	1500
BLOWER	810991	814421	814422	814423	808331	808332	801640	801641	801642	804701
COOKTOP HOODS										
CTWH30		•			•	•	•	•	•	•
COOKTOP HOODS (ADAPTER PLATE 814781 REQUIRED)*										
CTWH36 IH4227		•	•		•	•	•	•	•	•
COOKTOP LOW-PROFILE HOODS										
CTEWH36 CTEWH45					•		•			
DOWNDRAFTS										
DD30R DD36R DD45R						•		•	•	•
PRO LOW-PROFILE WALL HOODS										
PW302210 PW362210	•				•		•	•		
PW422210 PW482210					•		•	•		
PRO 24" (610) WALL HOODS (ADAPTER PLATE 814424 REQUIRED)*										
PW302418		•	•		•	•	•	•	•	•
PW362418		•	•			•		•	•	•
PW422418		•	•			•		•	•	•
PW482418 PW542418			•	•		•		•	•	•
PW602418 PW662418				•		•			•	•
PRO 27" (686) WALL HOODS (ADAPTER PLATE 814424 REQUIRED)*										
PW302718		•	•		•	•	•	•	•	•
PW362718		•	•			•		•	•	•
PW422718		•	•			•		•	•	•
PW482718 PW542718			•	•		•		•	•	•
PW602718 PW662718				•		•			•	•
PRO WALL CHIMNEY HOODS (ADAPTER PLATE 814425 REQUIRED)*										
PWC362418		•	•			•		•	•	•
PWC422418		•	•			•		•	•	•
PWC482418 PWC542418			•	•		•		•	•	•
PRO ISLAND HOODS (ADAPTER PLATE 814425 REQUIRED)*										
PI363418		•	•	•		•		•	•	•
PI423418		•	•	•		•		•	•	•
PI543418			•	•		•		•	•	•
PI663418				•		•			•	•
PRO HOOD LINERS (ADAPTER PLATE 814426 REQUIRED)*										
PL342212 PL402212		•	•			•		•	•	•
PL462212		•	•	•		•		•	•	•
PL522212			•	•		•		•	•	•
PL582212				•		•		•	•	•

*Adapter plate required for internal blower only.

For makeup air restricted applications, 300 CFM (814419) and 450 CFM (814420) blowers are approved for all Wolf hoods, excluding cooktop low-profile and pro low-profile wall hoods. Capture and performance may be reduced.

Wolf Product Shipping Weights

Shipping Weights	lbs (kg)
L SERIES AND E SERIES OVENS	
30" (762) Single Oven	273 (124)
30" (762) Double Oven	466 (211)
36" (914) Single Oven (L Series)	288 (131)
MICROWAVE OVENS	
24" (610) Drawer Microwave	91 (41)
30" (762) Drawer Microwave	96 (44)
Convection Microwave	68 (31)
Standard Microwave	50 (23)
WARMING DRAWER	
30" (762) Warming Drawer	100 (45)
INDUCTION COOKTOPS	
15" (381) Cooktop	30 (14)
30" (762) Framed / Unframed	48 (22)
36" (914) Framed / Unframed	70 (32)
ELECTRIC COOKTOPS	
15" (381) Cooktop	30 (14)
30" (762) Framed / Unframed	45 (20)
36" (914) Framed / Unframed	60 (27)
GAS COOKTOPS	
15" (381) Cooktop	30 (14)
30" (762) Cooktop	50 (23)
36" (914) Cooktop	67 (30)
INTEGRATED MODULES	
Electric Grill	50 (23)
Electric Steamer	40 (18)
Electric Fryer	30 (14)
Multi-Function Cooktop	30 (14)
DUAL FUEL RANGES	
30" (762) Range	325 (147)
36" (914) Range	445–470 (202–213)
48" (1219) Range	665–750 (302–340)
60" (1524) Range	875–950 (397–431)
SEALED BURNER RANGETOPS	
30" (762) Rangetop	160 (73)
36" (914) Rangetop	190–220 (86–100)
48" (1219) Rangetop	240–280 (109–127)
GAS RANGES	
30" (762) Range	325 (147)
36" (914) Range	445–470 (202–213)
48" (1219) Range	650–750 (295–340)
60" (1524) Range	875–950 (397–431)
GAS RANGETOPS	
36" (914) Rangetop	190–220 (86–100)
48" (1219) Rangetop	240–280 (109–127)

Shipping Weights	lbs (kg)
OUTDOOR GAS GRILLS	
30" (762) Grill	216 (98)
36" (914) Grill	247 (112)
42" (1067) Grill	270 (122)
Side Burner	50 (23)
Burner Module	50 (23)
COOKTOP VENTILATION HOODS	
30" (762) Wall Hood	85 (39)
36" (914) Wall Hood	100 (45)
42" (1067) Island Hood	110 (50)
30" (762) Low-Profile Wall Hood	53 (24)
36" (914) Low-Profile Wall Hood	51–57 (23–26)
45" (1143) Low-Profile Wall Hood	55–62 (25–28)
42" (1067) Low-Profile Island Hood	92 (42)
DOWNDRAFT VENTILATION	
30" (762) Downdraft	75 (34)
36" (914) Downdraft	80 (36)
45" (1143) Downdraft	85 (39)
PRO VENTILATION HOODS	
Low-Profile Wall Hoods	39–55 (18–25)
24" (610) Deep Wall Hoods	84–148 (38–67)
27" (686) Deep Wall Hoods	92–163 (42–74)
Wall Chimney Hoods	78–106 (35–48)
Island Hoods	95–168 (43–76)
Hood Liners	39–65 (18–29)

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Wolf Appliance Products Limited Warranty

RESIDENTIAL USE ONLY

FULL TWO YEAR WARRANTY*

For two years from the date of original installation, your Wolf Appliance product warranty covers all parts and labor to repair or replace any part of the product that proves to be defective in materials or workmanship. All service provided by Wolf Appliance under the above warranty must be performed by a Wolf authorized service center, unless otherwise specified by Wolf Appliance. Service will be provided in the home during normal business hours.

LIMITED THIRD THROUGH FIFTH YEAR WARRANTY

From the third through fifth year from the date of original installation, Wolf Appliance will repair or replace the following parts that prove to be defective in materials or workmanship: gas burners (excluding appearance), electric heating elements, blower motors (ventilation hoods), electronic control boards, magnetron tubes and induction generators. Labor to remove and replace defective parts is not covered. Wolf Appliance recommends that you use a Wolf authorized service center to perform such service.

LIMITED LIFETIME WARRANTY

For the life of the product, Wolf Appliance will repair or replace any outdoor gas grill body or hood that rusts through due to defective material or workmanship. Labor to remove and replace defective parts is not covered. Wolf Appliance recommends that you use a Wolf authorized service center to perform such service.

TERMS APPLICABLE TO EACH WARRANTY

The warranty applies only to products installed for normal residential use. The warranty applies only to products installed in any one of the fifty states of the United States, the District of Columbia or the ten provinces of Canada. This warranty does not cover any parts or labor to correct any defect caused by negligence, accident or improper use, maintenance, installation, service or repair.

THE REMEDIES DESCRIBED ABOVE FOR EACH WARRANTY ARE THE ONLY ONES THAT WOLF APPLIANCE, INC. WILL PROVIDE, EITHER UNDER THIS WARRANTY OR UNDER ANY WARRANTY ARISING BY OPERATION OF LAW. WOLF APPLIANCE, INC. WILL NOT BE RESPONSIBLE FOR ANY CONSEQUENTIAL OR INCIDENTAL DAMAGES ARISING FROM THE BREACH OF THIS WARRANTY OR ANY OTHER WARRANTY, WHETHER EXPRESS, IMPLIED OR STATUTORY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other legal rights that vary from state to state.

To receive parts and/or service and the name of the Wolf authorized service center nearest you, contact Wolf Appliance, Inc., P.O. Box 44848, Madison, WI 53744; check the contact & support section of our website, wolfappliance.com or call 800-332-9513.

*Stainless steel doors, panels, handles, product frames and interior surfaces are covered by a limited 60-day parts and labor warranty for cosmetic defects.

WOLF®

Wolf Appliance Outdoor Products Limited Warranty

RESIDENTIAL USE ONLY

FULL ONE YEAR WARRANTY*

For one year from the date of original installation, your Wolf Appliance product warranty covers all parts and labor to repair or replace any part of the product that proves to be defective in materials or workmanship. All service provided by Wolf Appliance under the above warranty must be performed by a Wolf authorized service center, unless otherwise specified by Wolf Appliance. Service will be provided in the home during normal business hours.

LIMITED LIFETIME WARRANTY

For the life of the product, Wolf Appliance will repair or replace any stainless steel part if defective from workmanship and when subjected to normal domestic use and service. This warranty excludes surface corrosion, scratches and discoloration. Labor to remove and replace defective parts is not covered. Wolf Appliance recommends that you use a Wolf authorized service center to perform such service. NOTE: Product must be approved for outdoor use and application and this is designated by model and serial number.

TERMS APPLICABLE TO EACH WARRANTY

The warranty applies only to products installed for normal residential use. The warranty applies only to products installed in any one of the fifty states of the United States, the District of Columbia or the ten provinces of Canada. This warranty does not cover any parts or labor to correct any defect caused by negligence, accident or improper use, maintenance, installation, service or repair.

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Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other legal rights that vary from state to state.

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WDG 5/2010